

# CHURCHVIEW

— MARGARET RIVER —



## 2009 SAUVIGNON BLANC SEMILLON

Intense aromas of gooseberries, fresh lemon and pineapple intermingled with a hint of musk, fresh peas and meadow hay provide an indication of the freshness of the wine. The palate is crisp and clean, full of freshly cut pineapple, lemon grass with a nice racy acid keeping the finish crisp and dry. The blend of 65% Sauvignon Blanc and 35% Semillon reflects the growing popularity of Sauvignon Blanc as the dominant variety. This blend ratio adds to the already well established reputation of Churchview as a significant producer of one Margaret River's favourite wines.

Enjoy with fresh seafood.

**Colour**  
Very pale straw with green hues

**Aroma**  
Grassy, herbaceous, mildly pungent, kiwi and grapefruit

**Palate**  
Fresh, lively acidity, kiwi fruit, asparagus and melons

**Analysis**  
pH 3.16      Acidity 6.7 g/L  
Alc 12.5%      TRS 0.6 g/L



t +61 (0) 8 9755 7200  
f +61 (0) 8 9755 7300

**Churchview Estate**  
8 Gale Road Metricup WA 6280

[info@churchview.com.au](mailto:info@churchview.com.au)  
[www.churchview.com.au](http://www.churchview.com.au)

