



CHURCHVIEW
— MARGARET RIVER —



2019 SAUVIGNON BLANC SEMILLON

CULTIVATED.

As with all our fruit, the wines are grown with strict organic principles in mind, meaning we do not use any toxic chemicals on the estate and we maintain healthy soils using microbiological strategies. The purity in the fruit is expressed in the quality and flavour of the final product. The grapes are harvested in the cool of the night, using a selective harvester. The Semillon from block 18 on the estate consists of 48 rows, 5ha, planted in 2004 of which the middle 16 rows are better suited to this wine. The Sauvignon Blanc block 20 is 5.1ha, planted in 2003.

CRAFTED.

Machine harvested in the cool of the night, the separate Semillon and Sauvignon Blanc blocks are gently pressed to extract the pure juice. This juice is cold settled to ensure clarity, then racked and inoculated with a selected strain of yeast. Fermentation is regulated in stainless steel tanks to retain fruit purity and freshness. Post ferment, each individual Semillon and Sauvignon Blanc batch is assessed and trail blending begins. The optimal is assembled with balance and fruit clarity at the forefront, and then sent to bottle with minimal intervention.

CHERISHED.

COLOUR Light straw, birhgt and clear.

AROMA The bouquet is pungent with pronounced attractive, very fresh green aromas of gooseberry, passionfruit and limes.

FLAVOUR The green fruit flavours carry to the palate and mingle with superb lingering acidity, leaving a juicy fresh mouth feel. The balance of fruit flavours and acidity is seamless. There is a persistent, soft and deliciously long aftertaste that makes this wine so delightful to drink.

This low, 12% alc by volume wine is the perfect match for grilled seafood and chicken salads.

ANALYSIS | Alc 12.0% | pH 3.38 | TA 6.54g/l | RS 1.39g/l

ESTATE RANGE

*Cultivated.
Crafted.
Cherished.*



churchview.com.au