



CHURCHVIEW
— MARGARET RIVER —



2020 SAUVIGNON BLANC SEMILLON

CULTIVATED.

Churchview pride themselves on cultivating, crafting and cherishing the land, the grapes and the wine. Since the beginning, Churchview has practiced and implemented organic farming strategies, gaining their Certified Organic qualification in 2020. Churchview avoid the use of toxic chemicals in order to maintain healthy soils, which in turn allows the vines to produce pure, quality fruit. The purity of the fruit is expressed in the quality and flavour of the final product. The grapes are harvested separately, in the cool of night.

CRAFTED.

Machine harvest 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 purity and freshness. Post fermentation, 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. A pure, organic wine is produced.

CHERISHED.

COLOUR Bright pale straw

AROMA The bouquet is pungent with pronounced attractive, very fresh tropical aromas of passionfruit, lemon and lime.

FLAVOUR Tropical, juicy, fresh flavours carry to the palate and mingle with a perfect balanced acidity. This balance is seamless, leaving a juicy lingering aftertaste, making this wine such a fresh delight to drink.

ANALYSIS | Alc 13% | pH 3.33 | TA 6.23g/L | RS 0.33g/L



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Cherished.*



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