



SAUVIGNON BLANC SEMILLON

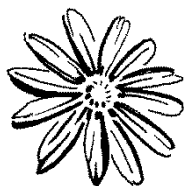
— — — — — 2017 — — — — —

Imagine a vineyard as the sun is rising, the clouds are tinged with orange and there is dew on the grass. A young crew from all over the world is hand picking grapes. These grapes go on to be gently pressed and fermented, crispy cold to retain aroma and finesse. The wine is released as fresh as the morning it was picked and you are there drinking it with a glass in one hand a freshly shucked oyster in the other.

In contrast to its better known sibling, The PIERRO L.T.C, the Fire Gully Sauvignon Blanc Semillon is unoaked, has more sauvignon blanc (78%) and is made in an early-drinking style to emphasize its aromatics, freshness and vibrant fruit flavours.

The 2017 vintage was slightly cooler for Margaret River: perfect for sauvignon blanc! Delicate and aromatic with hints of gooseberry and asparagus – a classic sauvignon blanc semillon blend.

Best when chilled, as indeed we all are!
Ideal cellaring temperature is a constant 14-16°C



Floral



Citrus



Passionfruit

Only 5880 Bottles Produced
