



# THOMPSON

## ESTATE



## *2010 Semillon Sauvignon Blanc*

### Tasting Notes

The colour is yellow/straw with brilliant clarity. Delicate aromas of lemon, citrus blossom, honeydew melon and just a hint of spice from the partial barrel fermentation of the Semillon component. The palate is fresh, vibrant and redolent of citrus fruit, but also displays a lovely mouth filling, silken quality and the same subtle hint of oak-derived spice. Great depth of flavour, finishing clean and long with a mineral-like quality.

### Winemaking Notes

Weather early in the season was mild, allowing for even fruit development, followed by beautiful warmer weather in January and February. The fruit retained a delightful natural acid balance at the time of picking.

The varieties were picked and fermented separately. Each variety had a few hours skin contact and approximately 40% of the Semillon was barrel fermented to add further structure and complexity. The wine was bottled soon after vintage to retain freshness.

Varieties:	Semillon 54% & Sauvignon Blanc 46%
Alcohol:	12.5%
Resid. Sugar:	2.2 g/l
pH:	3.38
TA:	7.1 g/l