

MARQ



SEMILLON SAUVIGNON VERDELHO

The grape varieties Semillon and Sauvignon blanc both excel here in Margaret River. They are traditionally used to produce grassy, herbaceous, acid focused white wines however with these varieties we have opted to pick them riper than is typical and blend in some Verdelho to produce a more tropical and textured wine style. Our SSV is a related yet distinctly different take on the more common SSB.

COLOR

Pale straw with a green hue.

AROMA

A lifted aroma of gooseberry, lemon tart, guava, mango and gun smoke with hints of confection, orange blossom and stone fruit.

PALATE

A youthful, refreshing wine with abundant flavour and a creamy texture. There is a distinct chalky minerality to the palate which displays flavours of citrus, fig, nectarine gooseberry and lemonade with notes of brioche and passionfruit.

REGION

Margaret River

WINEMAKING & VITICULTURE

This unique blend is 75% Semillon, 15% Sauvignon Blanc and 10% Verdelho. The grapes are grown in Margaret River on our Yallingup vineyard. The grapes are hand harvested when the flavours are ripe and tropical, then crushed, pressed and settled. The wine is fermented in stainless steel tanks with wild yeast, followed by aging in tank on yeast lees. When we are happy with the texture from the lees aging process the wine is prepped for bottling and bottled ready for summer drinking.

