

MARQ



WILD & WORKED SAUVIGNON BLANC SEMILLON

This classic blend is all too often made as simple quaffing wine when it can be so much more. Here we have employed a myriad of winemaking techniques including fermentation by 'wild' yeast and extensively 'working' the yeast lees to produce a complex, richly textured wine with flavours of gooseberry, quince, gun smoke and preserved lemon with hints of grass, lychee and pastry.

PALATE

Is rich and textural with flavours of ripe gooseberry, pear, preserved lemon and pastry. The wine has refreshing zesty acidity that is fine and chalky. The finish is long with a tightly focused mineral thread.

REGION

Margaret River.

COLOR

Pale lemon green.

AROMA

A lifted and attractive aroma of gooseberry and quince with some gun smoke and cut grass characters

WINEMAKING & VITICULTURE

The grapes are grown in Wilyabrup & Yallingup.

The grapes are cooled and atypically crushed without pressing such that the juice and skins can macerate for 4 days extracting flavours and textures from the skins.

After pressing the partially clarified juice is left in older French oak barrels un-inoculated until fermentation begins spontaneously.

After fermentation is complete the wine remains in barrel with fortnightly lees stirring for 5 months before assemblage and bottling.

