

2025

SEMILLON SAUVIGNON BLANC

With this release, Lenton Brae celebrates 39 consecutive vintages of our famous SSB.

Tasting Notes

Nose: Quite complex aromas of gooseberry, star fruit, bruleed grapefruit and zest of kaffir lime.

Palate: Immediately approachable with soft, generous fruit enveloping the palate. Liberal lashings of pink grapefuit, vanilla, citrus zest and a subtle preserved lemon flavour give this wine length for days!

65% Semillon
35% Sauvignon Blanc

Pairing: White flesh fish cooked en papillote with citrus and herbs.

Alcohol: 12.5%
Total Acidity: 6.21 g/l
Residual Sugar: <1 g/l

Technical Notes

Vineyard: The Semillon is estate grown from vines that are now over 40 years old. The Sauvignon Blanc was sourced from the cooler sub-region Karridale. The fruit was picked at its optimal flavour in the cool of the night. It was processed immediately to preserve its freshness and brightness.

Winery: The fruit was processed immediately after harvest in the cool of the evening. The juice was allowed to settle before being racked off its lees. A portion was sent to new French oak barrels, in a combination of sizes ranging from barriques to puncheons. The balance was fermented in stainless steel. The oak portion was left on its lees for 2 months before being blended with the more fruit driven tank portion.

Fermentation: 20% new French oak, 80% stainless steel.

Cellaring: This wine is bright and fresh when consumed young, but careful cellaring for 10+ years will see the wine belie its age and you will be rewarded for your patience.