



2024

SEMILLON SAUVIGNON BLANC

With this release, Lenton Brae celebrates 38 consecutive vintages of our famous SSB.

Tasting Notes

Nose: Gooseberry, lemon and lime cheesecake. A lovely underscoring of green apple and kaffir lime leaf, and strawberry blossoms.

Palate: Juiciness, freshness, vibrancy and liveliness all at the fore! Great line of talcy pink lady apple acidity running right through the palate, driving the juicy citrus and pink grapefruit characters to satiate the palate. Lovely pink musk and a slight talcy character give the wine a bit of texture on the finish.

73% Semillon, 27%
Sauvignon Blanc

Pairing: Prawns with a
mango salsa

Technical Notes

Vineyard: The semillon is estate grown from vines that are now 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: 30% new French oak, 70% stainless steel.

Alcohol: 13.4%
Total Acidity: 6.15 g/l
Residual Sugar: <2 g/l

Cellaring: Drink now or cellar up to 5 years.