



EDWARDS

MARGARET RIVER

2026 EDWARDS SEMILLON SAUVIGNON BLANC

Bright tropical aromas of guava, pineapple, passionfruit and fresh herbs lead to a mouth-filling fleshy burst of these flavours with soft saline acidity giving length to the palate.

WINEMAKER'S NOTES (JONATHAN METTAM)

Estate grown semillon (60%) and sauvignon Blanc (40%) grapes were select harvested in cool of the night on 3 March 2026, and immediately crushed, pressed, then clarified together in a stainless-steel tank. Cultured yeast was added the following day and fermentation to dryness was completed in a period of 22 days. The wine was racked off yeast lees, then cross flow filtered in late April prior to bottling in early May

VITICULTURIST'S NOTES (CHRISTO EDWARDS)

2026 was a classic Margaret River vintage, with excellent soil moisture in spring due to a high rainfall in winter. Moderate spring conditions encouraged even budburst and flowering. A warm dry summer promoted even ripening on all varieties with the whites showing bright acidity and reds good colour and flavour concentration. Across all varieties tonnages were average except Shiraz which was 20% down. This seemed to be consistent throughout the region. Bird pressure was low due to the high Marri Blossom. All in all a fantastic year!

TECHNICAL DETAILS

VARIETAL	60% Semillon 40% Sauvignon Blanc
ALCOHOL	13%
HARVESTED	March 2026
BOTTLED	May 2026
CELLARING	Drink now

