

2022 EDWARDS SEMILLON SAUVIGNON BLANC

Passion fruit and lemon blossom intermingle with fresh spring herbs and lead to a mouth-filling burst of passionfruit, guava and citrus flavours. The palate is lengthened with a crisp saline acidity.

WINEMAKER'S NOTES (JEREMY GORDON)

100% Tank fermented in stainless steel under cool temperatures to retain brightness and purity of fruit.

VITICULTURIST'S COMMENTS (CHRISTO EDWARDS)

A cool spring in 2021 caused delayed budburst and a slow start for the 2022 vintage. But it wasn't long catching up with a scorching Christmas heatwave nudging 40 degrees on Boxing Day causing sunburn on some grape bunches.

February and March cooled off slightly and averaged in the high 20s which allowed for beautiful steady ripening and low disease pressure.

Minimal bird damage this year as the prolific Marri Blossom was providing an abundant food source.

Semillon and Sauvignon Blanc yields were both a little below average but showed lovely flavour and acidity.

TECHNICAL DETAILS

| VARIETAL | 60% Semillon 40% Sauvignon Blanc |
|-----------|----------------------------------|
| ALCOHOL | 12.5% |
| HARVESTED | March 2022 |
| BOTTLED | August 2022 |
| CELLARING | Drink now |

