

## 2022 Semillon Sauvignon Blanc



With this release, Lenton Brae celebrates 36 consecutive vintages of our famous SSB.

### Tasting Notes

**Nose:** There is a beautiful and complex nose here, exhibiting lifted notes of pawpaw, lime, and musk, with an underlying toastiness from the oak.

**Palate:** Here is a crisp and full-flavoured SSB, with delicate acidity running along the backbone of the wine, which allows the juiciness of the fruit to shine. Green apples, pink grapefruit, lime, and cumquat flavours abound, along with some nuttiness from the oak. The finish is flavoursome, minerally, and long.

**Pairing:** Enjoy chilled on a sunny afternoon, or pair with fresh sushi, grilled prawns, or a chicken salad.

### Technical Notes

**Vineyard:** The semillon is estate-grown from vines that are 35+ years old. The sauvignon blanc is sourced from the cooler southern sub-region of Karridale. It was picked at its optimal flavour in the cool of the night and processed immediately.

**Winery:** 15% of each variety was fermented in new French oak barrels of varying sizes. The balance of the wine was fermented in stainless steel.

ABV (%):	12.7
Acidity (g/L):	6.38
Sugar (g/L):	<2.0
Cellaring:	Drink now.