

2022 SEMILLON SAUVIGNON BLANC



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

Tasting Notes

Nose: A beautiful complex nose exhibiting lifted notes of pawpaw, lime, musk, with an underlying hint of toastiness from the oak.

Palate: A full flavoured SSB with delicate acidity running along the backbone of the wine allowing the juiciness of the fruit to shine. Green apples, pink grapefruit, lime and cumquat flavours abound. The finish is flavoursome and long with an almost mineral like drive.

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 with vines which are 35+ years old. The Sauvignon Blanc is sourced from the cooler southern sub-region of Karridale.

Winery: The fruit was picked at its optimal flavour in the cool of the night. Processed immediately to retain the delicacy and 15% of each variety was fermented in new French oak of varying sizes. The balance of the wine was fermented in stainless steel.

Fermentation: 30% new French oak, 70% stainless steel.

Alcohol: 12.7%

Total Acidity: 6.38 g/l

Residual Sugar: <2 g/l

Cellaring: Drink now.