

# 2021 SEMILLON SAUVIGNON BLANC



**GOLD MEDAL WINNER -  
2021 Margaret River Wine Show**



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

## Tasting Notes

**Nose:** A beautiful delicate bouquet of citrus blossom, pink grapefruit, lemon zest, green pineapple and jasmine florals.

**Palate:** A fresh and inviting front palate with flavours of grapefruit, granny smith apples and lemon citrus. The wine is medium bodied and dry with a satiating acidity reminiscent of the nearby ocean. The wine is fresh and vibrant and finishes with a succulent kiwi fruit spiciness.

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

## Technical Notes

**Vineyard:** The primary fruit for this wine was grown at the estate in Wilyabrup on 38-year-old Semillon vines. This was supplemented with Sauvignon Blanc grown in the cooler Karridale sub-region in the south of Margaret River.

**Winery:** To retain freshness and vitality this wine was fermented in stainless steel tanks at a cool temperature by selected yeasts. This year's blend is 52% Semillon and 48% Sauvignon Blanc. We believe that our 2021 SSB is one of the best we have ever released.

**Fermentation:** 100% Stainless Steel

**Alcohol:** 12%

**Total Acidity:** 6.4 g/l

**Residual Sugar:** > g/l

**Cellaring:** Drink Now or Through to 2025