
TROVE ESTATE

(secret squirrel)



SAUVIGNON BLANC SEMILLON

WESTERN AUSTRALIA 2019

COLOUR

Briiliant pale straw

NOSE

Lifted aromas of passionfruit, white peach and pear drops with hints of lemongrass and citrus rind.

PALATE

Juicy palate, almost sherberty mouth feel, lemon curd, guava and honeydew melon feature on the palate with subtle cut grass and delicate lemon blossom notes, well integrated natural acid with a crisp mineral finish.

WINEMAKING

The Sauvignon Blanc and Semillon were each picked at optimum ripeness during the coolest period of the night to help retain the vibrant primary fruit flavours. The fruit was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 - 72 hours later the juice was cleanly racked and inoculated with VL3 yeast to maximise varietal characteristics. The ferment temperature was kept at around 13-14 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post Ferment the wine was fined with traditional additives, cold stabilized and bottled.

FOOD PAIRING

Grilled fish tacos.

VINTAGE NOTES

2019 was a long, cool vintage. It started off with a cooler than average spring and summer and this followed through vintage. Canopy management and attention to detail were key to getting fruit ripe and avoiding disease. Yields were low across the board. The results have been punchy aromatic whites, fine natural acidity, spicy shiraz and more elegant cabernets.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Kate Morgan

GRAPE VARIETY 61%

Sauvignon blanc, 39% Semillon

BOTTLED August 209

GROWING AREA W.A

ALC %/VOL 13%

TITRATABLE

ACIDITY 6.2

PH 3.19

CELLAR POTENTIAL

OAK N/A

MATURATION N/A

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