

2016 'BILLET DOUX' SEMILLON SAUVIGNON BLANC

DESCRIPTION

Traditional crisp, dry Bordeaux-style (Left Bank) blend of 95% Semillon and 5% Sauvignon Blanc. Aromas of zesty lemon and lime with hints of a tropical character. Fresh, clean lemon and lime with a hint of melon on the palate with a crisp, lingering finish. A traditional crisp, dry blend found in the Graves district of Bordeaux. The blend is endowed with vibrant acidity and grassy aromas from the Sauvignon Blanc and the structure and mouthfeel from the Semillon.

HERITAGE

In France from 1670, Billet Doux were sent between lovers sharing their desires and affection, much like the romantic combination of Semillon and Sauvignon Blanc found in this traditional French viniferous liaison. The Semillon cools the passionate Sauvignon Blanc producing a perfect love match for your palate.

TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

VINEYARD

Sourced from A and C Block with an average vine age of 16 years.

Harvest: Machine harvested on 21 and 25 February 2016 with a baumé of 11.5

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry and hotter than average producing a vintage approximately 2 weeks earlier than average.

VINIFICATION

Destemmed bunches fermented in steel tanks, with light fining. No Malolactic Fermentation (MLF).

AGING

Aging for 3 months in steel tanks prior to bottling.

TASTING NOTES

Aromas of zesty lemon and lime with hints of tropical characters. The palate has fresh and clean lemon and lime, with a hint of melon and a lingering crisp finish.

VIN ET GASTRONOMIE

Beautifully matched with fresh seafood, antipasti and fresh goat's cheese or grilled scallops served with a dash of lime juice, fresh ginger and coriander. For vegetarians, will work wonders with buffalo mozzarella, vine ripened tomatoes, basil and olive oil.

WINE TIPS

Cellaring Potential: 5 to 10 years (2021 to 2026)
Serving Temperature: 10 degrees C / 50 degrees F

VARIETAL MIX:

95% Semillon, 5% Sauvignon Blanc

ALCOHOL:

13%

BOTTLED (RELEASED):

September 2016 (October 2016)

BOTTLES PRODUCED:

9,720

