



2015 Ad Hoc Straw Man Sauvignon Blanc Semillon

"Reminds me of straw and fresh cut grass"

The vintage: Margaret River had an abundant winter and spring rainfall then following on from that little or no rain from November until mid-March. Whilst yields were relatively low in the region for this year, those picked were of excellent quality.

The winemaking: The Semillon and Sauvignon Blanc parcels were harvested between 11-13°C. A combination of machine and hand harvesting was employed and only the free run parcels were used after gentle pruning. 10% of the juice was fermented in 2 year old oak for 2 months before final blending.

The wine: A pale straw-coloured wine showing complexity and vibrance. Aromas of straw and cut grass give way to a finely-layered pallet and long finish. A hint of tropical fruits on the palate together with natural crunchy acidity, balanced by a soft textural mouth-feel.

Drink with: Grilled Swordfish, with a grapefruit, fennel and caper salad.

Vineyard:	Various	Technical Data	
Year Planted:	Various	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Sauvignon Blanc 75%, Semillon 25%
Vines per Hectare:	Various	Picking Date:	February 2015
Irrigation:	Yes	Alcohol:	13.0 %
Clone/s:	Unknown	pH:	3.09
Rootstock:	Own	Total Acidity:	6.75 g/L
Aspect:	Various	Residual Sugar:	0.57 g/L
Soils:	Various	Bottling Date:	July 2015
		Cellaring Potential:	5 years
