

Block50

SUSTAINABLY FARMED

Our infamous "Block 50" comes from one of the most coveted block of vines in our Estate. These mature plantings have played a major role in establishing Orange as a world class wine region. Block 50 is sustainably farmed and is proud to be involved in a wide range of sustainable viticultural practices including utilising technology to improve soil health, minimising water use, using sheep to minimise weeds between the rows and planting trees throughout the vineyard. These techniques allow the vines to thrive naturally - producing fruit with incredible depth and pure varietal character.



2016 BLOCK 50 SAUVIGNON BLANC SEMILLON

- BLEND:** 80% Sauvignon Blanc, 20% Semillon
- REGION:** Central Ranges, NSW
- HARVEST:** Sauvignon Blanc mid February 2016, Semillon late February 2016
- WINEMAKING:** The Sauvignon Blanc was vinified from two separate parcels, picked from two different vineyard blocks for diversity of flavours. The Semillon was picked when fully flavour ripe, so slightly later than the Sauvignon Blanc blocks. The juices were clarified following pressing and cool fermented separately with several different strains of aromatic yeast. Post ferment the wines were racked off lees and the individual parcels were then blended together, stabilised and prepared for bottling.
- BOTTLED:** June 2016
- WINEMAKER:** Debbie Lauritz. B Ag. Sci. (Oen)
- APPEARANCE:** Pale Straw with green edges.
- AROMA:** Lifted and aromatic, notes of citrus, melon, passionfruit.
- PALATE:** Ripe tropical fruits notes, bright acidity on the palate keeps the wine tight & fresh with good palate length and a crisp finish.
- CELLAR:** Drink now whilst fresh and lively.
- SERVE WITH:** Pasta with spring vegetables - asparagus and peas.
- ALCOHOL:** 12.5%