

[yellow tail][®]

SEMILLON SAUVIGNON BLANC

Here at [yellow tail], we believe that great quality wine can be affordable and good fun too. We ensure our wines are vibrant, flavoursome and approachable and that each variety helps to make special moments even more enjoyable. When it comes to wine, we like to make our own rules – the only thing we're really serious about is the quality.

[yellow tail] is instantly recognisable, both for its appearance and its personality. The following tasting note is designed to give you an insight into [yellow tail] Semillon Sauvignon Blanc, but if you want to cut to the chase, it's simple...drink it, share it, and enjoy it.

VINTAGE 2011

REGION South Eastern Australia.

WINE [yellow tail] Semillon Sauvignon Blanc is made with grapes sourced from the highest quality vineyards. The fruit is harvested in the cool of night and transported to the winery where it is pressed and clarified. The clarified juice is fermented at low temperatures by a selected yeast strain to preserve fruit intensity and freshness. The cold storage of the wine maintains youthful characters until it is bottled at the winery in Yenda, New South Wales.

Alcohol: 12.5% | pH: 3.12 | TA: 6.31g/L | RS: 5-7g/L

FLAVOUR [yellow tail] Semillon Sauvignon Blanc is a perfect partnership between two great grapes. The Semillon provides lemon, lime and cut grass aromas while the Sauvignon Blanc adds passionfruit, mango and herbaceous notes. This well-balanced wine fills your mouth with fruit flavour and a refreshingly crisp acidity.

ENJOY [yellow tail] Semillon Sauvignon Blanc is created with a simple philosophy in mind - to make a great wine that everyone can enjoy anytime in any place. This is why we're reluctant to tell you what to enjoy it with. If you really want some suggestions, enjoy this wine with a delicious batch of fish and chips by the beach.

