



OATES ENDS

2021 Oates Ends Sauvignon Blanc Semillon

TASTING NOTE:

The quintessential Margaret River blend brings the best of these two varieties to the fore. The 2021 combines the exotic passionfruit of Sauvignon blanc with a twist of classic lemon and lime citrus and bracing acidity of Semillon. Fermentation and ageing on yeast lees in small portion of new french oak with the remainder in seasoned oak adds layer of creamy complexity and a lightly savoury note to the wine.

WINEMAKING:

Both varieties were harvested together in 2021, with a final blend of 79:21 Sauvignon blanc to Semillon. The grapes were crushed and allowed several hours of skin contact before direct pressing into oak barriques and allowed to naturally begin fermentation. Once fermentation was finished to dryness the wine spent 4 months resting in barrel on the fermentation lees with no sulphur added, to give softness and creaminess to the texture. A handful of the barrels have undergone malolactic fermentation, to balance acidity and add mouthfeel in this cool vintage.

VINTAGE:

The 2021 vintage was considered a cooler and sometimes rainy vintage. A long slow ripening allowed whites to maintain high levels of natural acidity and moderate alcohols. The combined cooler conditions in late January and early February delayed the harvest to a certain degree, but a run of fine weather allowed us to harvest the whites at full flavour ripeness, with the wines in more of a citrus spectrum than tropical fruit this vintage.

CELLARING AND SERVING:

This textured, complex style of Sauvignon blanc Semillon will match most foods, particularly those with layered flavours and spices. Although released ready to drink it will reward some long cool cellaring, gaining interesting waxy and lemon rind flavours with age, up to 10 years.



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| Alcohol: | 12.0% |
| pH: | 3.22 |
| Acidity: | 9g/L |
| Residual Sugar: | dry |
| Bottling Date: | 21 st Jul 2021 |
| Release Date: | 16 th Jul 2021 |

