

TRENTHAM

2010 Semillon Sauvignon Blanc 'Two Thirds'

With early harvesting and careful winemaking, our winemakers have crafted a new refreshing white wine with only 8.5% alcohol – two thirds the alcoholic strength of a normal white wine.

The Grapes

Blended from two world renowned grapes varieties Semillon and Sauvignon Blanc, which are well known for their fresh fruit characters and the ability to produce young fresh appealing wines.

The Vintage

The 2010 vintage was quite mild after an initially hot summer, which enabled excellent fruit maturity and flavours.

The Winemaking

In early February, fruit with low sugar levels and balanced fruit flavours was selected and harvested in the cool early morning. The grapes were crushed, chilled and gently pressed with the juice settled then fermented to dryness. The young wine was bottled early to retain its fresh tropical flavours.

The Wine

Becoming a favourite at Trentham, for those who are looking for a lighter style with less alcohol. The wine shows light lime and lemon aromas with fresh tropical flavours finishing dry and crisp.

Analysis

Alcohol:	8.5%
Acid:	7.3 g/l
pH:	3.37
Residual sugar:	6.5
Sweetness:	Dry
Blend:	Semillon 60%
	Sauvignon Blanc 40%



The Food

Ideal as an aperitif with salads and fresh seafood – try well chilled on a warm summer evening.

Cellar Door price \$14.00