

FIRE GULLY

FARM *and* VINEYARD

2015 Semillon Sauvignon Blanc

Having two vineyards and two labels, Mike Peterkin is able to offer two distinctly different versions of this classic Margaret River white combination. Complementing the Pierro L.T.C Semillon Sauvignon Blanc in the portfolio is the Fire Gully Sauvignon Blanc Semillon. In contrast to its better known sibling, the Fire Gully Sauvignon Blanc Semillon is unoaked, has more sauvignon blanc (70%) and is made in an early-drinking style to emphasise its aromatics, freshness and vibrant fruit flavours.

Making this wine involves gentle handling at the winery so that it shows restrained phenolics and tannins. Freshness and purity of flavour are what Mike Peterkin and the Fire Gully team want. The fruit is picked in 10 kilogram containers which are stacked on racks and are fork liftable so that the fruit is undamaged by handling. The racks are unloaded at the winery, enter the cool room at one end, are chilled to 5°C and then loaded into the press at that temperature.

The current release of the Fire Gully Sauvignon Blanc Semillon is a superb example of the combination, complex and interesting, with fascinating oyster shell aromatics, intense pure white tropical flavours with schisty mineral notes; powerful, vibrant and tangy, finishing fresh and zesty. Irresistible summer drinking.



" Has zingy crisp acid, which really gives a kick in the right direction. So good with seafood"

- Ray Jordan