



OAKOVER



SAUVIGNON BLANC SEMILLON

COLOUR

Pale straw

TASTING NOTES

Lifted aromas of fresh citrus lead the nose, with notes of lemon and passionfruit complemented by subtle herbaceous characters. The palate is refreshing and vibrant, showing flavours of passionfruit, honeysuckle, and lime juice, driven by mouth-watering acidity and a clean, crisp finish.

WINEMAKING

Free run juice and a cool ferment using X5 yeast in stainless steel tanks

VINTAGE CONDITIONS

Warmer conditions compared to previous vintages saw harvest get underway beginning of January, with a very hot and dry vintage. This resulted in optimum fruit ripening producing fresh and rich fruit flavors from our well managed blocks.

FOOD PAIRING

Shellfish, aromatic rice dishes or soft cheeses.

QUICK NOTES

VINTAGE

2024

WINEMAKERS

Damian Hutton
Marcello Fabretti

GROWING REGION

100% Margaret River

GRAPE VARIETY

70% Sauvignon Blanc
30% Semillon

ALC % VOL

13.1%

PH

3.27

TITRATABLE ACIDITY

6.15