

SWELL SEASON

2025 SAUVIGNON BLANC SÉMILLON



Variety	50% Sauvignon Blanc, 42% Sémillon, 8% Pinot Gris
---------	--

Vine Age	20+ and 5+
----------	------------

Soil Type	Forest Grove Gravelly Loam
-----------	----------------------------

Location	33.84° South, Altitude 105M 6.9km from the ocean
----------	---

Wine Analysis	ALC 12.5% pH 3.21 TA 6.67g/L
---------------	------------------------------

Certification	ACO Certified Organic Vineyard
---------------	--------------------------------

Winemaking

Our Sauvignon Blanc and Sémillon blocks were harvested in late February with intense varietal flavours and bright acidity. The must was chilled and underwent a rapid and gentle press cycle to help minimise phenolic extraction. The free-run portion was cold-settled overnight, and racked to tank with a portion of light, fluffy lees to enhance texture and palate weight. The wines were fermented until dry and then matured for 5 months on lees. The inclusion of a small amount of Pinot Gris from our Coal River vineyard in Tasmania added spice and aromatic lift to the final blend, providing a unique point of difference to this Margaret River classic.



Margaret River,
Western Australia

W: swellseasonwines.com.au

E: hello@wayfinderwines.com.au P: +61 (08) 9755 2291