

TWO THIRDS 2020 SEMILLON SAUVIGNON BLANC



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

The Wine

Fresh and lively with green colour, citrus and tropical aromas; captivating, crisp and refreshing. A great luncheon wine.

The Grapes

A blend of Semillon and Sauvignon Blanc. Both varieties are well known for producing crisp and fresh wines enjoyed in their youth.

The Vintage

The region enjoyed a typical start to a warm and dry growing season with little rainfall in November and December, and average spring temperatures evolving into a near-perfect summer growing cycle. The slightly lower yields have resulted in exceptional fruit ripeness, showing exquisite concentration of aromas and flavours. The overall season offered superb conditions for a range of varieties throughout our vineyards. Across the board, quality was outstanding!

The Winemaking

Harvest dates were very carefully selected to ensure fruit was picked early with a lower sugar level and good natural flavours to craft a fresh, lifted style. Following harvest, the grapes were crushed, pressed and cool fermented. Towards the end of fermentation, the wine was chilled and clarified to give the lower alcohol level defining the Two Thirds label. It was bottled early to deliver a young, fresh, lively wine to the palate.

With Food

Enjoy with salt & pepper squid, chicken or light vegetarian dishes.

Technical Information

Varietals:	Semillon (70%) and Sauvignon Blanc (30%)
Region:	Murray Darling
Alcohol:	8.5%
Acid:	6.0 g/l
pH:	3.19
Sweetness:	6.3 g/l