



## 2006 SSB Semillon Sauvignon Blanc

Coriole Semillon Sauvignon Blanc has been produced since 1995. It is a fresh fruit style where the wonderful base of McLaren Vale Semillon gets aromatic lift with Adelaide Hills Sauvignon Blanc.

### Vineyards

The Semillon comprise fruit from the Coriole vineyard, a Coriole neighbour and that from a third McLaren Vale vineyard. The Sauvignon Blanc is sourced from Lenswood in the Adelaide Hills. This old world blend is particularly well suited to the maritime climate of the two regions.

### Winemaking Notes

The grapes are harvested from late February to March depending on season and yield. A very small volume finishes fermentation in small French oak, which is then used to enhance texture and flavour.

### Vintage

The 2006 summer was moderately cool. The final ripening was very quick and as fine weather continued through the autumn the vintage came to an early close. The whites show great promise with good natural acidity.

### Tasting Notes

This wine has a clean lifted bouquet of green apples, subtle creamed honey & straw. The Semillon provides a solid spine of rich textural fruit, whilst the Sauvignon Blanc lifts the wine with fresh aromatics, tropical fruits and zesty acid. The 2006 SSB with it's fresh fruit characters and subtle creaminess allow this wine to be ideally suited to seafood and fish, white meats, cream pastas and antipasto dishes.

### Technical Notes

Bottling Date: 06.09.2006  
Sizes: 750ml  
Region (GI): 78% McLaren Vale, 22% Adelaide Hills  
Varietal Composition: 78% Semillon, 22% Sauvignon Blanc  
Alcohol: 13.5% alc/Vol  
Total Acidity: 6.3 g/L  
pH: 3.17  
RS: 2.2g/L

**CSPC: 9319093200305**

**[www.coriole.com](http://www.coriole.com)**

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