



## **Domaine Naturaliste Discovery Sauvignon Blanc Semillon 2020**

Margaret River Sauvignon Blanc and Semillon are captured to highlight their attractiveness in its youth.

Complex layered and blended white. Sauvignon offering lifted fragrances of gooseberry and lychee, with Semillon offering fig, white grapefruit and a mineral component. The portion of barrel fermentation introduces exotic spice and textural harmonization.

**ALCOHOL:** 12.5 % by Vol | 7.4 Standard Drinks

### **FOOD MATCHING**

Grazing platters | seafood | let's be honest – doesn't need food

### **GROWING SEASON**

One of the great years for white wines. The long and gentle season allowed for the development of high level aromatics while maintaining pristine natural acidity and elegance.

### **VARIETY**

2 parts Sauvignon Blanc | 1 part Semillon

### **WINEMAKING**

Fruit is harvested based on flavours and natural acidity. A third of the blend is fermented and aged for 2 months on lees in seasoned French oak barrels to enhance mouth feel and to introduce complexion elements, while the balance is cool fermented in stainless steel to retain freshness.

### **CELLARING POTENTIAL**

Up to 3 years

### **HARVESTED**

5th March 2020