



2015 Semillon Sauvignon Blanc

CELLAR RESERVE THIRTY EIGHT
Victoria, Australia

Background

The wines of Ocean Grove have been produced utilising a combination of traditional and modern winemaking technique. The aim has been to maximise quality at every step of viticultural and winemaking practice. Ocean Grove wines are produced from fruit harvested at optimum maturity from the strictly controlled lower yielding vineyards. Regulated deficit irrigation has also contributed to the full flavours and intense characters achieved in the final wines. Ocean Grove wines, above all else, are crafted by our winemakers for your enjoyment.

Vineyards

Joint venture vineyards in the State of Victoria, specifically its north western regions, with quantities of super premium material from South Australia included in the blend each year.

Winemaking and Wine Style

Mark Arnold, founder of Ocean Grove Wines oversees winemaking and final wine style development carried out by the renowned team appointed by Winetrust Estates.

Tasting Notes

This blend of Semillon and Sauvignon Blanc grape varieties is crisp and elegant in its structure. It displays a myriad of complex characteristics that range from gooseberry to melons with some slight detection of herbs. The palate is long and soft with zesty and lively balanced acid.

Cellaring

The wine is ready to enjoy in its youth, but will continue to improve for 2-4 years if cellared in optimum conditions at least. As with all wines produced by Winetrust Estates, this wine is enclosed by a state-of-the-art high quality screw capsule seal that will assist to retain freshness and extend cellaring potential. Further cellaring will result in intriguing development.



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