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HAZARD HILL

SOUTH WESTERN AUSTRALIAN SAUVIGNON BLANC SEMILLON 2009

### VINEYARDS:

Sauvignon Blanc for this wine was sourced from the Great Southern (40%), and 32% from Pemberton while the Semillon was sourced from the Blackwood and Geographe regions in the south west of Western Australia. All vines are vertically trained, irrigated to maintain healthy canopies and grow on predominantly well drained gravel loam soils.

### THE SEASON:

A similar season to the 2008 vintage; though we did experience marginally cooler conditions and crop yields were generally even smaller than those of 2008. A dry February and March then allowed flavours to intensify in a relatively disease and pestilence free environment. Mild sunny days were the norm during veraison though there were a few typically chilly days scattered throughout the growing season. The fruit ripened steadily but surely in ideal weather with vintage proper not starting till the first week in March. All whites were harvested by the end of March and the reds dribbled in all through April, enjoying the mild Indian summer weather which ensured perfectly ripened reds for some very promising wines.

### VINTAGE:

Harvest started on the 11th February with Semillon from Geographe and finished 28th March with Sauvignon from Mount Barker. Harvest sugar levels for Sauvignon ranged from 20.3 to 21.6 brix while Semillon was picked around a riper 22.6 brix, total acid ranged between 5.4g/L and 8.3g/L while flavours due to the cooler ripening conditions were certainly punchy exuding loads of varietal character. Yields were relatively low, averaging around 7 ton/hectare.

### WINEMAKING APPROACH:

The varietal mix of Sauvignon Blanc and Semillon from this vintage onwards is now waited towards the more aromatic Sauvignon which has a bit more pizzazz than plain old Semillon; a decision based on producing a more attractive, readily accessible, racier, fruit driven style. The blend is 68% Sauvignon, 28% Semillon and a splash of Riesling. The quintessential Western Australian blended white with a nod to that classic Bordeaux blend. This blend delivers due to the complimentary flavours, with the lemon notes of Semillon lifted by the grassy gooseberry notes of Sauvignon while the palate weight of Semillon is enhanced by the tighter linear structure of Sauvignon, proving that old adage, a blend is better than the parts allowing us to produce a wine with lovely aromatics, balance, length and focus.

While the quality of this wine is shaped by how the fruit ripens on the vine, the winemaking is simply about preservation of fruit flavour and locking in the freshness.

### TASTING NOTES:

Fragrant lemon grass and gooseberry notes with pronounced citrus blossom and lemon rind overtones. A supple juicy mid palate, delicious racy lemon and grapefruit flavours with a mineral counterpoint. Lovely balance, harmonious and round but finishing with crisp clean finish and lovely long flavours. Drink now to enjoy its freshness.

### ANALYSIS:

12.8 % Alcohol, 6.5 g/L Total Acid, pH 3.32, Residual sugar 2.2 g/L

