



# LIFESTYLE SEMILLON SAUVIGNON BLANC

## WINE SPECIFICATION

**Vintage** | 2024

**Grape variety** | 61% Semillon, 39% Sauvignon Blanc

**Oak maturation** | None

**Typical analysis** | 13.8% Alc/Vol

**Release date** | December 2024

## TASTING NOTES

**Colour** | Pale straw-green.

### Aroma

Intense with fresh herbaceous characters of snowpea and thyme. There are underlying fruit characters of passionfruit, lychee and mango skin with flint and fresh lime.

### Palate

Full and textured with balanced acidity. There are ripe fruit characters of passionfruit, lychee and gooseberry with dried thyme and snowpea. The wine has a long crisp finish with lingering passionfruit.

### Food matches

A range of light dining cuisine, an everyday wine for all occasions.

**Peak drinking** | Drink now.

## WINEMAKERS COMMENTS

### Viticulture

Fruit is sourced from neighboring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the ripe style desired. The 2024 vintage was a warm year for white grapes in Margaret River, allowing plenty of time during January and February to ripen the fruit to our specification.

### Winemaking

Modern white winemaking techniques are employed in the production of the Semillon Sauvignon Blanc, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is destemmed and crushed, then must chilled and pressed off skins in a very short space of time. The clarified juice is then racked to a fermentation tank. A range of specially selected yeasts are employed on different parcels of fruit and the resulting dry tanks of wine are carefully blended to maintain the Forester Style.

### Storage/Bottling

Bottled under screwcap into a burgundy bottle.

