



LIFESTYLE SEMILLON SAUVIGNON BLANC

WINE SPECIFICATION

Vintage | 2025

Grape variety | 54% Semillon, 46% Sauvignon Blanc

Oak maturation | None

Typical analysis | 12.6% Alc/Vol

Release date | December 2025

TASTING NOTES

Colour | Pale straw-green.

Aroma

Fresh with intense passionfruit, guava, and lime, complemented by subtle herbaceous characters of snowpea and lemon thyme.

Palate

Long and focused with a light, textured palate and fine acidity. There are ripe fruit characters of passionfruit, guava, lychee, and lime, complemented by thyme and nettle. The finish is light and long with refreshing acidity.

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 2025 vintage was a mild 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.