

trevelen farm



Sauvignon Blanc Semillon 2020

A family owned vineyard, nestling among farm land, just north of the Frankland Gordon River. This unique 'terroir' has spectacular views to the Stirling Ranges and is the most northerly vineyard in the region. It all starts in our vineyard, part of a long history with the land here. The Trevelen Farm vines were established as an extension to the farm in 1993, our wines are the result of a passion for growing excellent fruit.

TASTING NOTES

Pale straw. Vibrant and lifted, with flinty citrus, coupled with tropical fruits and lively herbaceous notes. Lively, spicy, ripe and savoury, with a mixture of tropical fruits and Meyer lemon. A pleasant lingering finish completes this wine.

WINEMAKING

Trevelen Farm practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory (and rising), with actual taste testing and frequent testing. This wine was cold fermented in stainless steel and bottled early to retain aromatics and its fruity characteristics.

VITICULTURE NOTES

An average winter and spring with a mild summer provided very good vine growth and little disease pressure, once spring spraying was completed. Crop levels were below average. A warm, soft finish to ripening gave similar flavours to 2004 and 2012, but far more aromatic.

QUICK NOTES

Vintage: 2020
Winemaker: James Kellie
Grape Variety: 70% Sauvignon Blanc 30% Semillon
Bottled: May 2020
Growing Area: Great Southern
Alc: 12.5 %
pH: 3.09
TA: 6.4 g/l
Residual Sugar: ~5.0 g/l
Cellar Potential: Suitable for extended cellaring until 2025

