

AMELIA PARK
[WINES]



Tradition. Craft. Quality.



amelia park

2024

SEMILLON SAUVIGNON BLANC

AROMA

A lovely floral nose of jasmine and honeysuckle blossom, with passionfruit notes.

PALATE

The refreshing palate is full of lime, lemon curd and grapefruit zest. Great length and a crisp finish.

VINIFICATION

Machine harvesting during the cool of the night in order to maintain optimal fruit integrity. The grapes are pressed under cool gentle conditions. A portion of the juice is left with solids and sent to stainless steel barrels and completes wild fermentation. The rest is fermented at 12-13 degrees in tank to preserve its freshness. Post ferment the wine is blended and prepared for bottling to retain its fresh fruit characters.

VINTAGE

Challenging weather conditions during the ripening period were overcome with lots of hard work and attention in the vineyards to ensure pristine fruit. The slow extended ripening period has delivered beautifully balances wines - light fresh white wines with great natural acidity.

CELLARING

3 years.



ameliaparkwines.com.au



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