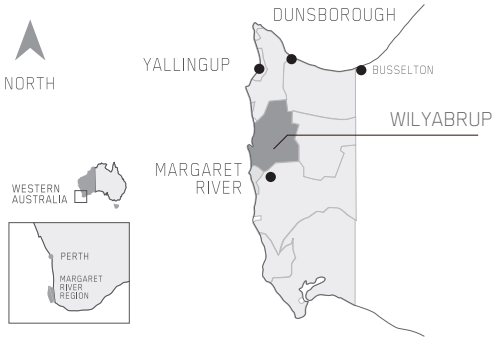
# AMELIA PARK
[ WINES ]

## 2025
## AMELIA PARK
## SEMILLON SAUVIGNON BLANC

*Varieties*
Semillon 60%, Sauvignon Blanc 40%

*Region*
Margaret River







*Vineyards*
100% Wilyabrup sub-region, Caves Road home black Semillon and Sauvignon

*Season*
The 2025 vintage was exceptional, characterised by a wet winter followed by a warm, dry summer. These conditions allowed for an extended and even ripening period, with low disease pressure, resulting in wines of outstanding quality. The extended, slow ripening period has resulted in beautifully balanced wines, delivering light, fresh whites with excellent natural acidity.

*Harvest Date*
February/March 2025

*Winemaking*
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.

*Bottling Date*
January 2026

*Closure*
Screwcap

*Analysis*
Alcohol 13%  TA 6.54g/l  pH 3.27

*Cellaring*
3-5 years

*Tasting Notes*
Complexity is enhanced by a small portion of the wine being wild fermented in steel barrels, giving lifted aromatics. The nose is beautifully floral with notes of honeydew melon, jasmine, and subtle tropical fruits. The palate is vibrant and refreshing, bursting with bright citrus flavours and finishing with a touch of minerality.

*Tradition. Craft. Quality.*

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