

snake + herring

2022 perfect day sauvignon blanc semillon

VARIETAL

73% Sauvignon Blanc, 27% Semillon

AROMA

The 2022 Perfect Day shows punchy lifted guava, gooseberry, bay leaf and lemon.

PALATE

The palate has intense guava and lemon curd notes, crunchy texture and long driving lime notes. Powerful, complex and tightly woven.

VINIFICATION

All of the Semillon and 50% of the Sauvignon Blanc were pressed to seasoned 500L puncheons for wild ferment with cloudy juices. All components were kept on their lees for 3 months enhancing texture and complexity.

VINTAGE

The 2022 growing season started with a cold wet winter that led to a cool spring and a later budburst. Some stable weather helped to set crop levels just below average and ripening continued to be late. The hot spell at the end of January brought vintage racing back into regular timing and picking was in March.

WINEMAKER'S COMMENT

Semillon has always colluded with Savvy. Our choice of Karridale Semillon is due to its powerful lemon pith midpalate and that complements and extends the punchy Sauvignon profile. The Sauvignon Blanc is carefully hand leaf plucked to prevent sunburn and preserve acidity and freshness.

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