

# Flametree

# EMBERS

## SAUVIGNON BLANC SEMILLON 2024

### What was the vintage like.

The 2024 vintage was warm, dry and early. The warmest Spring in memory, together with below-average rainfall, led to early flowering, quick veraison and a very early harvest which commenced in January. With no rainfall and sustained warmth most fruit ripened without any issues. The Marri blossom was phenomenal, keeping bird pressure at bay. Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations. 2024 will be remembered for offering wines with plenty of fruit power.

### Where was the fruit from?

The 2024 Sauvignon Blanc Semillon is a blend of fruit from two Sauvignon Blanc vineyards in the Wallcliffe subregion and a super Semillon vineyard in Cowaramup called Island Brook. All three of these vineyards are on classic gravel loam soils and benefit from having vine age, excellent aspect and good drainage. Being a hot vintage, 2024 was a year that highlighted vineyards with quality water holding soils and excellent vineyard locations.

### How did we make it?

Individual night harvests were crushed, chilled and pressed into tank for a 3-4 day settling period. Batches were fermented with aromatic yeasts giving clean fresh fruit flavours in the stone fruit and citrus spectrum. 30% of the juice was wild fermented in older large format oak to provide greater overall complexity. After a few months on ferment lees, we blended the individual components and then prepared it for bottling before bottling.

### What's it like?

The nose and the palate of this wine shows lemon, lime, herbs, jalapeno and grapefruit. The Sauvignon Blanc displays classic Margaret River guava, lemongrass, lychee and elderflower. The lychee notes and white nectarine provide a burst of flavour on the palate whilst the grape solids and barrel ferment add complex savoury notes and minerality. The Semillon displays powerful grape fruit and jalapeno notes coming through on the palate. This wine is textured and powerful but still displays fine acidity.

### Technical Specifications

Blend	89% Sauvignon Blanc, 11% Semillon
Alcohol	13.2 % v/v
Acidity	6.34 g/L
pH	3.28

