



2012 True Colours Sauvignon Blanc Semillon

citrus | lychee | crisp | racy | refreshing

Vintage Notes

"2012 was an excellent vintage throughout the Yarra Valley, although yields were approximately 40% down throughout the region. A wet spring made for challenging growing conditions early in the season as growers worked hard to stay on top of disease pressures. The remainder of the growing season was outstanding with periodic rain events and ideal growing conditions. Fruit ripened beautifully with good flavour and acid balance. Classic Indian summer conditions saw a warm spell towards the end of April that allowed the later ripening varieties to ripen perfectly. A benchmark Yarra Valley vintage."

Rob Dolan, Winemaker

2020 re-taste: "Who knew? We thought this wine would age for about three to five years yet here we are at eight years and the wine is just hitting its adolescence with a bit of development. The aromas are a blend of passionfruit and lemon curd from the Sauvignon with slight hints of ageing in the toasty Semillon. The wine is crisp, fresh and delicious – perfect summer drinking with (fresh oysters with a green apple granita) or without food."

Meg Brodtmann MW

Wine Notes

Colour	Pale straw with light green hues
Aroma	Grapefruit, lychees + citrus fruits
Palate	Racy, refreshing + crisp
Cellar	Up to 3 years

Viticulture

Region	Yarra Valley
Vineyard	Boat O'Craigo Vineyard, Healesville Yarra Hill Vineyard, Gruyere
Harvest	Early March 2012
Method	Hand picked

Winemaking

Process	12 hours skin contact in press
Fermentation	Slow, cool fermentation (11C) in tank Light lees contact in tank
Malolactic	None
Production	500 doz
Alcohol	12.0%
Winemakers	Rob Dolan & Peter Mackey

