



Deep Woods Ivory Sauvignon Blanc Semillon 2015

Australia | Margaret River

Wine Introduction

Deep Woods Ivory is the classic Western Australia white blend of Semillon and Sauvignon Blanc. In recent years this wine has become a benchmark for SSB in delivering quality with regards to price.

Tasting Note

Very pale in colour and with green hues, the nose is delicate yet lifted with aromas of passion fruit, guava and lime blossom. On the palate this wine provides intense citrus flavours, with subtly intertwined herbaceous notes adding lovely complexity. Zesty and refreshing, the excellent acidic backbone provides lovely structure and length.

Winemaker Vintage Notes

The 2015 vintage, whilst commencing very early, was extremely good for aromatic grape varieties with amazing natural acidity present in the juices. This natural acidity enabled the production of wines of excellent varietal purity and freshness. Clean, cold ferments were integral in harnessing the brightness and vibrancy of both varieties, while extended lees contact on select parcels provides texture and depth.

Wine Information

Producer:	Fogarty Wine Group
Winemaker:	Julian Langworthy
Grape:	62% Semillon, 38% Sauvignon Blanc
Alcohol:	12.5%
Total Acidity:	7.5 g/L
pH:	3.10
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 x 75cl

Awards (year denotes vintage)

2014 - Gold at Qantas Wine Show of Mt Barker
2013 - Gold at Qantas Wine Show of Mt Barker
2013 - Trophy "Best White Blend" at Qantas Wine Show of Mt Barker
2013 - Gold at Royal Adelaide Wine Show
2013 - Silver at Royal Hobart Show
2013 - Silver at Perth Royal Wine Show