

HIGHER PLANE

MARGARET RIVER

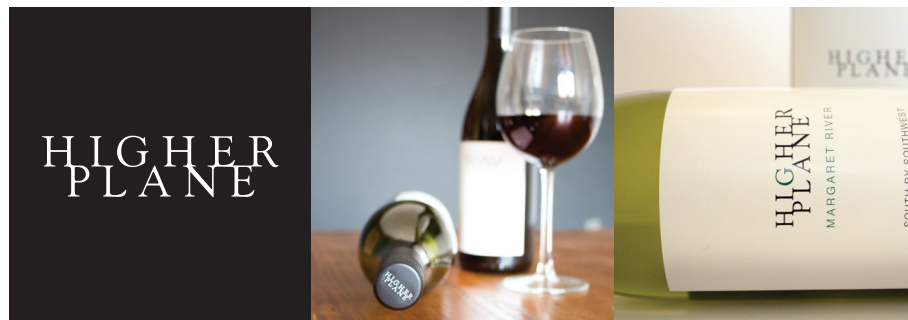
SOUTH BY SOUTHWEST

2007 | SEMILLON
SAUVIGNON BLANC

750mL

The 2007 vintage was one of the earliest on record in Margaret River with harvest dates 2 – 3 weeks earlier than usual. The early vintage was caused in part by the warmth of spring, as opposed to a very warm summer. The flavours and sugars developed reasonably quickly in the Semillon and Sauvignon Blanc grapes so there was plenty of natural acidity in the berries at harvest. These conditions produced a terrific array of flavours from citrus through to tropical. The winemaking was non-interventional using a neutral yeast, and a slow ferment at low temperatures (12°C) in stainless steel. The wine was then racked and filtered after fermentation and bottled in August 2007.

VARIETY	Semillon 79%, Sauvignon Blanc 21%		
VINTAGE	2007	OAK	None
PICKING DATE	Mid February to early March 2007	MONTHS IN OAK	0
BAUMÉ	11.0 to 12.0Be°	ALCOHOL	13.0%
YIELD	5.5 to 10t/Ha	pH	3.31
TRELLIS	VSP	TA	6.4 g/L
FERMENT	Cool (12°C) in stainless steel	RS	3.0 g/L



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VINEYARD & WINERY
Lot 1077 Wintarru Rise
Forest Grove, Margaret River
Western Australia 6285

ADMINISTRATION
PO Box 425, Bentley
Western Australia 6982
P +61 8 9451 7277
F +61 8 9458 6015
hpw@higherplanewines.com.au
www.higherplanewines.com.au