



NUGAN
ESTATE

COOKKOOTHAMA
SAUVIGNON BLANC SEMILLON
2020



Sauvignon Blanc &
Semillon



Margaret River
Riverina



Food Pairing



March 2020



12.5% Alc



10°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

Harvested in the early hours of the morning, our parcels were destemmed and chilled to 5°C to maintain vibrancy and freshness. After overnight skin contact, the fruit was top loaded into a membrane press, ahead of inoculation with specific yeast strains that promote volatile thiols and polysaccharide production. Fermentation of the Sauvignon Blanc was undertaken at low temperatures, in stainless steel vats to maximize aromatic retention, whilst the Semillon was fermented in seasoned oak barrels to enhance mouth feel and texture. The parcels aged sur lie for a further 4 months, before racking, blending and bottling.

WINEMAKER'S COMMENTS

Pale straw in appearance with a youthful green hue. Vibrant aromas of snow pea, passion fruit and lemon-grass, that leads to a fresh and lively palate of guava, kiwifruit and a lime zest finish.

WINE & FOOD MATCH

This wine lends itself perfectly to a variety of seafood and poultry dishes. Alternative, it's a great pre-dinner tippie.

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