

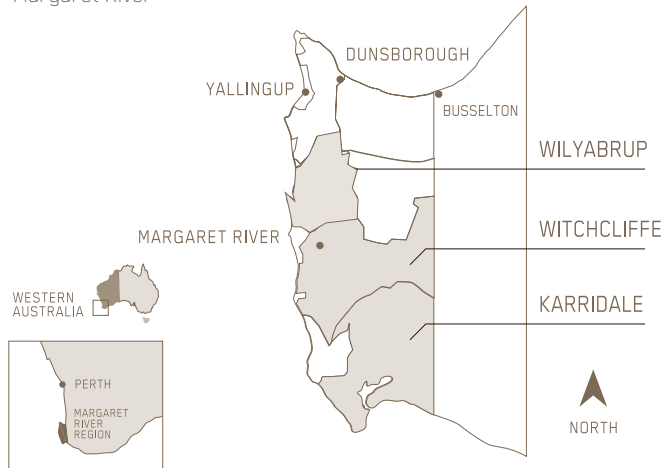
# AMELIA PARK [ WINES ]



## 2011 MISHMASH MARGARET RIVER WHITE

*Varieties* Sauvignon Blanc 60%, Semillon 35%, Chardonnay 5%

*Region* Margaret River



*Vineyards* Each of these vineyards bring their own unique characters to this wine. Karridale and Witchcliffe, being a little cooler than Wilyabrup, bring fine delicate and crisp characters. Wilyabrup, being further north, delivers more fuller bodied and ripe flavours..

*Season* 2011 was a brilliant vintage in Margaret River for white varieties, with warm-hot sunny days ripening fruit beautifully and allowing us to harvest at low sugars combined with great acid balance.

*Harvest Date* 15th February-28th February

*Winemaking* The aim is to preserve the fresh characters in this wine as much as possible. So all the steps along the way are performed under cool gentle conditions. The juice is fermented at 12-13 degrees in stainless steel and prepared for bottling straight after primary ferment is completed. This ensures optimum freshness is maintained.

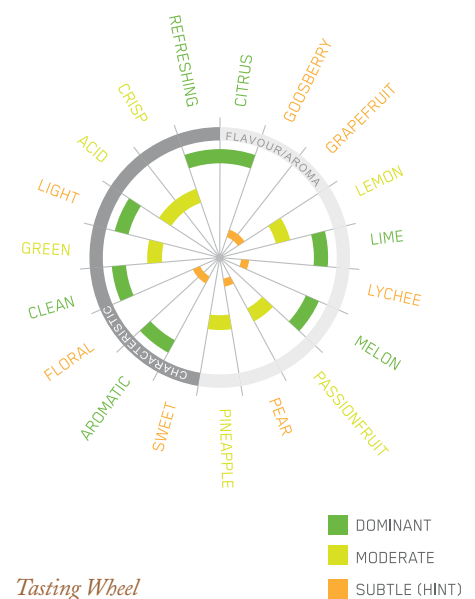
*Analysis:* Alcohol: 12.5% TA 6.53g/l pH 3.19

*Bottling Date* June, 2011

*Closure* Screwcap

*Cellaring* Drink now and enjoy for up to 2 years

*Tasting Notes* A fresh fruit driven wine with aromas of tropical fruit. A lively crisp palate of citrus and pear make this a wine for easy enjoyment.



*Tradition. Craft. Quality.*