



New See Saw vintage just in time for Summer.

See Saw Wine Company has announced the release of its latest vintage, the See Saw Semillon Sauvignon Blanc 2008, where Semillon from the Hunter Valley in New South Wales marries effortlessly in a unique blend with Sauvignon Blanc from the Marlborough in New Zealand - the very best of both worlds.

Winemakers, Andrew Margan from Margan Family Winegrowers and Hamish MacGowan from Angus The Bull united in 2006 to create a wine with two traditionally complementary varieties from two great wine producing countries. The combination of the tightly wound Semillon with its intense acid backbone and citrus fruit combines perfectly with the complex aromatics and tropical characters of the Sauvignon. It's the perfect balancing act and the wine is appropriately named, See Saw.

See Saw aims to offer wine lovers a white wine style with genuine complexity combined with pure and simple drinking enjoyment. See Saw is a wine made by real people devoted to producing a wine people can enjoy at any time.

Marlborough once again produced its consistently excellent Sauvignon Blanc and the Hunter Valley 2008 Semillon was some of the best fruit Margan and MacGowan have seen. The Semillon presented concentrated lime and citrus character, while the Sauvignon Blanc was intensely aromatic with steely acidity. Once blended, a magical chemistry ensued to create a See Saw Semillon Sauvignon Blanc both winemakers agree, is the most exciting to date.

"See Saw is a wine with a unique purpose. We wanted to tap into the popularity of the Semillon Sauvignon blend when we came up with the idea to blend the best Semillon in the world with the best Sauvignon Blanc in the world," says Hamish MacGowan, winemaker, See Saw.

In only a few vintages and because of its easy affinity with food, See Saw has found a dedicated following in the restaurant trade. The on-premise sector has embraced See Saw and its support has built strong consumer loyalty for the brand, particularly over the summer months.

"We are delighted wine drinkers have discovered See Saw and are enjoying its distinct style and versatility. See Saw makes for easy drinking on its own but is also a perfect addition to long lunches or evening dinners on balmy summer days," says Andrew Margan, winemaker, See Saw.

The third release of See Saw Semillon Sauvignon Blanc 2008 will be available in fine wine outlets nationally this month. See Saw will be distributed by Deja Vu nationally.

See Saw Semillon Sauvignon Blanc 2008 RRP: \$18.00

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