



WINE DETAILS

Tasting Notes - Vintage 2008

Wine	See Saw
Producer	See Saw Wine Company
Varieties	85% Semillon + 15% Sauvignon Blanc
Regions	Hunter Valley NSW Australia + Marlborough New Zealand

Winemaking

Winemakers, Andrew Margan (Margan Family Winegrowers) & Hamish MacGowan (Angus The Bull) have united to create the perfect balancing act named See Saw. Inspired by the opportunity to bring together these two iconic regions, the winemaking focus for See Saw is all about cold ferments, modern stainless steel tanks and carefully selected yeast strains to bring out the best of these two varieties.

Tasting Notes

Considered an ideal match because one completes the other. Semillon provides the texture, body and richness, while Sauvignon Blanc offers the structure, raciness and backbone. The result is fresh and lively, combining lime and citrus characters with a hint of passionfruit. Producing a style that offers genuine wine complexity with pure and simple drinking enjoyment.

Wine Analysis

Alcohol	12.5%
pH	3.29
TA	6.26 g/L
RS	3.30 g/L