

# WILD OATS



## 2009 SAUVIGNON BLANC SEMILLON

Varietals: 60% Sauvignon Blanc, 40% Semillon  
Region: Western Australia: Pemberton,  
Margaret River & Frankland River

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

Western Australia produces Australia's most popular examples of the 'classic dry white' style of Sauvignon Blanc and Semillon grapes blended together.

Fresh, crisp and fruit driven, they have captured the minds of wine lovers, perhaps for no other reason than their suitability to our warm climate and light, vibrant cuisine.

Wild Oats Sauvignon Blanc Semillon is bright and zesty with crisp fruit and tropical flavours on a refreshing palate.

### Winemaking notes:

A number of separate parcels were fermented by aromatic cultured yeasts in stainless steel to capture the juicy fruit flavours, lively texture and characteristic grassy notes of the varietals. The semillon is critical to the blend, providing both framework and zing.

### Vital Statistics:

Alc/vol: 12.3%  
RS: 1.82 g/L  
pH: 3.33  
TA: 7.20 g/L  
Closure: Stelvin Lux + screw cap

ROBERT OATLEY  
VINEYARDS