



2006 SHADES SAUVIGNON BLANC SEMILLON

VINTAGE: 2006

ORIGIN: MARGARET RIVER

HARVEST DATE: Machine harvested March/April 2006

BLEND INFORMATION: SAUVIGNON BLANC 63%, SEMILLON 37%

BOTTLING DATES: JULY, SEPTEMBER 2006

CLIMATE: A Mediterranean climate which combines well drained gravel loamy soils to produce premium wines of distinctive elegance and power, with complex fruit flavours and intense bouquets. Annual rainfall approx 1000- 1200ml

PRODUCTION NOTES: This blend is typically 60 to 65 % sauvignon blanc and 35 to 40% semillon, A small percentage of chardonnay, typically 4 to 5 % also adds weight and lengthens the palate. The aim throughout the fruit processing stage is to preserve the fresh herbaceous and citrus flavours by gentle handling, minimal finings and additions, and by keeping the fruit and juices as cool as possible. Each parcel of fruit is crushed immediately upon arrival at the winery. The crushed fruit is cooled down to 7°C on the way to the press, and the free run juice is drained off immediately. Up to 4 to 5% of the volume of the sauvignon blanc and semillon juices selected for the SBS wine are then transferred into new French oak hogsheads, and inoculated with a neutral yeast. These parcels are fermented to dryness in barrel, and remain in barrel, on yeast lees with daily or weekly stirring of yeast lees until preparation for bottling. The remaining 95 - 96% of the parcels are fermented in tanks by a neutral yeast strain at low temperatures of 13 - 14°C.

TASTING NOTES: Colour-Light intensity, pale green with straw yellow tints in colour
Nose -Lemongrass, sweet lemons, limes, passionfruit, and light gooseberry aromas, mixed with hints of lychees.

Palate-The flavours of ripe lemons and limes, mixed with citrus blossom continue on the palate, with light creamy lemons and lemongrass flavours adding palate weight and richness. This is balanced by a tight phenolic structure and crisp acidity. The wine finishes with a lingering flavour of sweet lemons and limes.

AGING POTENTIAL: Ready for immediate enjoyment but will mature well for up to 4 years.

IDEAL SERVED AT: 10 degrees C

CASES PRODUCED: 12,183

WINE ANALYSIS: Alcohol 12.5%, Total Acidity 6.6g/l, pH: 3.25, Residual Sugar: 5.11g/l

ABOUT WATERSHED: Watershed Premium Wines vineyard was established in 1999. Its first wines were released in August 2002, since then its wines and business have won numerous awards including Gold Medals for each of its red wines and trophies for its Cabernet Sauvignon Merlot. The winery is located just 4.5 kms south of Margaret River township. Jancis Robinson, internationally renowned wine critic, has described the Margaret River wine region "as close to paradise as I have been on my wine travels" Watershed now produces 76,000 cases of wine annually and exports to 13 international markets.

James Halliday has rated Watershed 5 stars in his 2005 & 2007 wine companions which describes Watershed

"as an outstanding winery capable of producing wines of the highest calibre"