



Fifth Leg

Semillon Sauvignon Blanc 2010

Where does Fifth Leg come from? Fifth Leg was born from the Devil's Lair cave - a famous archaeological site not far from the Devil's Lair winery - where fossilised remains of a Tasmanian tiger were found, together with a mysterious extra leg.

Introducing the 2010 Fifth Leg Semillon Sauvignon Blanc, which provides serious wine in a fun package.

Semillon fills out the mid-palate with zesty citrus nuances, texture and palate weight, while Sauvignon Blanc provides plenty of punchy tropical fruit flavour.

Winemaker Comments Michael Kane

Vineyard Region

From Western Australia, with the core of the blend from Geographe and Margaret River.

Vintage Conditions

Western Australia enjoyed a vintage that was perfectly suited to reds and whites. A warm dry spring was followed by a cool start to summer allowing the winemakers to pick the whites at ideal ripeness with lovely natural acidity.

Technical Analysis

Harvest Date March 2010

pH 3.28

Acidity 6.7g/L

Alcohol 12.0%

Residual Sugar 4.5g/L

Bottling Date May 2010

Peak Drinking Now to 2013

Grape Variety

Semillon, Sauvignon Blanc.

Maturation

The wine was matured in stainless steel for three months to retain fruit freshness, spending time on lees to increase palate weight and texture.

Colour

Pale straw with pea green at the rim.

Nose

Jasmine, fresh herbs and lemon pith are supported by kiwifruit and green melon.

Palate

A generous palate that delivers the best of each variety. Sauvignon Blanc arrives with tropical notes of lychee and passionfruit, mingling with lemon tart and cut grass from the Semillon. Together these varieties create a clean and refreshing wine from start to finish.