



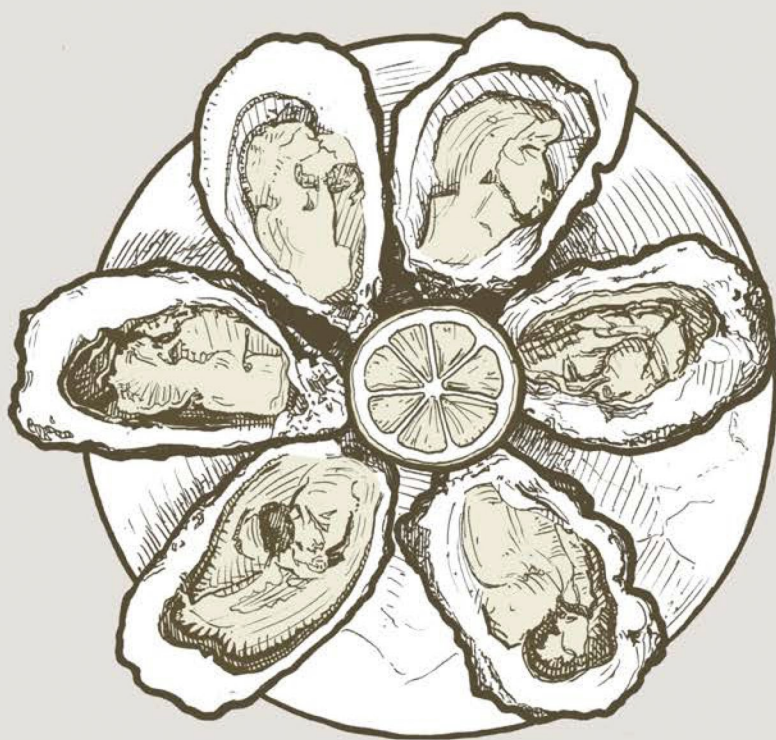
## SAUVIGNON BLANC SEMILLON

*Imagine a vineyard as the sun is rising, the clouds are tinged with orange and there is dew on the grass. A young crew from all over the world is hand picking grapes. These grapes go on to be gently pressed and fermented, crispy cold to retain aroma and finesse. The wine is released as fresh as the morning it was picked and you are there drinking it with a glass in one hand a freshly shucked oyster in the other.*

*In contrast to its better known sibling, The Pierro L.T.C, the Fire Gully Sauvignon Blanc Semillon is unoaked, has more sauvignon blanc (70% ) and is made in an early-drinking style to emphasize its aromatics, freshness and vibrant fruit flavours.*

*The current release of the Fire Gully Sauvignon Blanc Semillon is a superb example of the blend. Complex and interesting, with fascinating oyster shell aromatics, intense pure white tropical flavours with schisty minerally notes: powerful, vibrant and tangy, finishing fresh and zesty. Irresistible summer drinking.*

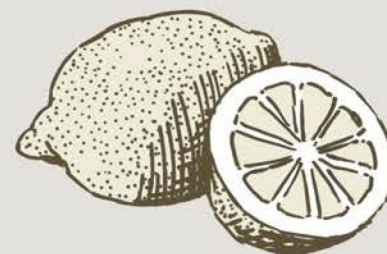
*Serve slightly chilled. Ideal cellaring temperature is a constant 14-16°C*



*Food Pairing: Sydney Rock Oysters*



*Floral*



*Citrus*



*Passionfruit*