

# WILD OATS

## 2008 Sauvignon Blanc Semillon

Varietals: 70% Sauvignon Blanc, 30% Semillon  
Region: Western Australia: Pemberton,  
Margaret River & Frankland River

Wild Oats, the yacht, is the Oatley's interpretation of innovation, outstanding performance and ultimately, success. With Wild Oats, the wines, we are aiming for a similar result – exciting, great value wines that over deliver.

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 tropical fruit and herbaceous flavours on a lighter palate.

### Winemaking notes:

A number of separate parcels were fermented by neutral 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: 12.2%  
RS: 0.8g/L  
pH: 3.40  
TA: 6.50g/L  
Closure: Stelvin+ screw cap Lux



ROBERT OATLEY  
VINEYARDS