

<u>Pierro</u>

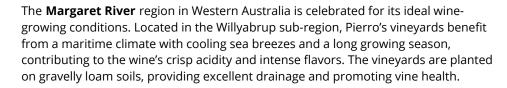
The Pierro L.T.C. Sauvignon Blanc - Semillon is a beautifully crafted white blend from the renowned Margaret River region, offering a vibrant and complex drinking experience.



L.T.C Sauvignon Blanc - Semillon 2022

Margaret River, Australia

Region and Vineyards



Pierro's dedication to sustainable viticulture and minimal intervention ensures the expression of the region's unique terroir in every bottle. This meticulous approach in the vineyard translates to a wine that embodies the essence of Margaret River, with a focus on purity, balance, and depth.



This vintage of Pierro L.T.C. Sauvignon Blanc - Semillon is a meticulous blend of **50% Semillon, 43% Sauvignon Blanc, and 7% Chardonnay**. Each parcel is hand-picked and whole bunch pressed, with multiple picks throughout the harvest season to capture a range of flavors and acidity levels.

The batches are fermented separately using different yeasts to enhance complexity. A quarter of the wine is aged in French **oak barriques for 2-3 months**, adding mouthfeel and texture. The wines are then combined and **left on lees for 3-4 months** prior to bottling, resulting in a wine with exceptional depth and structure .

Tasting Notes

- **Color**: Bright, pale straw with green hues.
- **Aroma**: Complex aromas of briar, grapefruit pith, lantana, and nettle, with underlying citrus notes.
- **Palate**: A vibrant and multi-faceted palate with flavors of nashi pear, green apple, lemon pith, and a touch of melon. The Semillon provides structure and aging potential, while the Sauvignon Blanc adds a youthful freshness and the Chardonnay contributes to the body and richness. The wine has a crisp, dry finish with tingling acidity .



Alcohol:13,50 %

Composition: 50% Sémillon, 43% Sauvignon Blanc, 7% Chardonnay







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Did you know?

Pierro Winery was established by Dr. Mike Peterkin, who is credited with pioneering the Semillon-Sauvignon Blanc blend in Australia. His innovative approach has made Pierro a benchmark producer in Margaret River.

Wine Pairing Ideas

- **Grilled Seafood**: The wine's bright acidity and citrus notes are perfect for grilled prawns or scallops, enhancing their natural sweetness.
- **Goat Cheese Salad**: The fresh, vibrant flavors of the wine complement the tanginess of goat cheese and the crispness of mixed greens.
- **Thai Green Curry**: The wine's fruitiness and acidity balance the heat and richness of a Thai green curry, highlighting the aromatic spices.
- **Lemon Herb Chicken**: The citrus and herb notes in the wine mirror the flavors of lemon herb chicken, creating a delicious and complementary pairing.

95 <u>Florilan</u>es

Robert Parker (RP): 95 Points (2022)

The 2022 L.T.C. is the product of a warm and excellent vintage in Margaret River. Here, the wine is complex and piercing—precisely what it has built its reputation on. It has nashi pear, green apple and lemon pith and softer shoulders than I have seen on this wine in a long time. It's excellent, and it ages very well as well. You'll note the drinking window is still several years from now. I daresay the vast majority of bottles will be bought and consumed on the same night; however, I have looked at this wine at 10 and 20 years old, and it is a revelation. Don't be shy. 13.5% alcohol, sealed under screw cap.



