

# Happs Semillon



## Tasting Notes:

A moderate aroma with fresh cut straw, pear, rock-melon, passion-fruit and lemon curd with notes of tea leaf and grass. soft, creamy and textural rather than crisp and acidic as is often seen with this variety. The flavors are of citrus, fig, pear and lemon butter with hints of pastry and snow pea. The flavor is long with a soft, slippery finish.

## Production Notes:

Stainless steel ferment.

## Cellaring:

Drink now or cellar for another five years.

## About Happs:

Happs, founded by Erl and Roslyn Happ in 1977, is a family owned and operated winery comprising two vineyards in Margaret River. A prolific grower, winemaker, potter and amateur scientist, Erl has crafted some of the most curious and beguiling wines in Western Australia. Grapes are grown without irrigation and hand-picked. The family practices organic soil management, minimal mineral fertilizer and avoids herbicides.

## About the Labels:

A different Aboriginal artwork is featured on the label of every new release in order to signify that each particular wine is unique to its season and the vagaries of nature.

## Margaret River Facts:

- Semillon is commonly blended with Sauvignon Blanc in Margaret River.
- 73% of the world's Semillon is grown in France, with the next 18% grown in Australia.