



**2025
SAUVIGNON BLANC
SEMILLON**

VARIETIES

Sauvignon Blanc
Semillon

REGIONS

Western Australia

NUMBERS

Alcohol 12% v/v
Acidity 6.48 g.lt
pH 3.16
Residual Sugar 1.28 g.lt

2025 MADFISH

SAUVIGNON BLANC SEMILLON

TASTING NOTES

A burst of vibrant citrus and tropical fruit rises from the glass, led by aromas of lime zest, passionfruit, lychee and honeydew melon. Notes of freshly cut grass, sweet herbs and citrus blossom add lift and freshness. The palate is light, juicy and refreshing, unfolding flavours of kaffir lime, quince, nashi pear and star fruit. Crisp, zesty acidity drives the wine with energy and precision, while a subtle Semillon influence contributes gentle texture and balance. Bright and fruit-driven, it finishes clean and dry, making for an effortlessly drinkable and lively white wine.

WHEN TO DRINK AND WITH WHAT

A vibrant wine that pairs beautifully with a wide range of food, from Hellenic-inspired halloumi salads to fresh nori rolls and tuna sashimi. Enjoy now and over the next year.

ABOUT SAUVIGNON BLANC SEMILLON BLENDS

From the southwest of Western Australia, the pairing of these two famous grape varieties has, over time, evolved into the region's signature white wine - nobody does it better! The success of this wine is driven by the diverse contribution each variety brings to the blend.

Sauvignon Blanc is the star of the show - upfront, fresh, lovely and highly aromatic. Semillon, on the other hand, is all about weight and viscosity, length and structure, the more reserved character lingering behind the scenes and holding the show together. Like any great performance, you can't have one without the other. This noble blend aptly reflects the past, present and future of fine winemaking in Western Australia.

ABOUT THE 2025 VINTAGE

The 2025 vintage across Margaret River and the Great Southern was defined by consistently warm, dry conditions without extremes, allowing for even ripening and strong fruit quality across both regions.

Following a long, dry 2024, both regions welcomed much-needed August rainfall which replenished soil moisture and filled dams, setting the stage for healthy vine growth. Spring began mildly before warming into a dry, settled period that supported strong canopy development and successful flowering. In Margaret River, this led to balanced vines and generous yields across all varieties. In the Great Southern, Pinot Noir and Riesling flourished early, while Chardonnay showed smaller, concentrated berries and lower yields.

Summer brought consistent warmth without heat spikes. In Margaret River, this encouraged rapid and even ripening across districts, with white harvest beginning 10 February. A warm, dry March advanced red ripening, while April's cooler spells and light rainfall allowed for measured picking decisions. The final Cabernet was harvested by 14 April.

In the Great Southern, early harvest began on 12 February for sparkling Pinot, followed by Chardonnay on 19 February. Ideal ripening conditions prevailed until mid-March, when timely Riesling picking avoided significant rain. Across both regions, fruit quality was high, acids held well, and yields were sound.

MAD FISH
WESTERN AUSTRALIA