

Five Stones Sauvignon Blanc Semillon KPM, Margaret River

The Winery

Right in the heart of the Margaret River Wine Region of Western Australia, is a special vineyard and winery. The Margaret River is Australia's premier wine region, comparing with Napa and Bordeaux.

Beckett's Flat was established in 1992 and is the quintessence of 'boutique'. The owners are hands-on in all aspects of the business – from tending the vines to making the wines in the well-equipped on-site winery. You will also find them behind the counter hand selling the wines from the cellar door. This is not just a business – but a passion, and this is reflected in the outstanding wines produced.

With 14ha (35 acres) under vine, the wines are made in mainstream Margaret River style – fruit driven and true to variety, with premium quality French and American oak used to enhance fruit characters. With production of up to 8,000 cases per annum, the winemaking philosophy is to produce the very best wine possible from each vintage.

The wines are all estate-grown with exceptional care taken at every stage of the process. The winery enjoys a four star rating from acclaimed Australian wine writer James Halliday.



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Retail Price: \$19.95

(Price subject to change without notice)

Product # 108001

Continuous Kosher Listing

Five Stones Sauvignon Blanc Semillon KPM, Margaret River

Variety: 80% Sauvignon Blanc, 20% Semillon

Vintage: 2017

Region: Margaret River, Western Australia

Kosher Certification: Orthodox Union (USA) and Kosher Australia, under the strict supervision of Rabbi Mordechai Gutnick; Kosher for Passover. Mevushal.

This wine is suitable for Vegans.

Winemaker: Belizar Ilić

Vinification: The grapes were processed at the on-site winery only 500m from the vineyard. After destemming and crushing the fruit was pressed using a state-of-the-art tank press. Following settling the juice was flash pasteurized and allowed a long, slow ferment in stainless steel tanks.

Alcohol: 13%

Sugar Content: 10g/L

Tasting Notes: A blend for which the Margaret River appellation is well-known. An exotic bouquet of freshly-picked apples with a touch of mango, pineapple and citrus characters. Showing a layered nose with grassy tones, peaches and with lovely herbal notes. Deliciously fruity with some spice on the medium-long finish, with subtle herbaceous nuances. The palate is well-balanced and medium bodied, bordering on off-dry/semi-dry.

Food Pairing: Ideal as an apéritif, and with fish, poultry and Asian style cuisine. Perfect for poached salmon with a splash of lemon.

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ACCOLADES:

Wine Align Score for 2016 vintage: 89

“This Kosher blend of sauvignon blanc and semillon is from the coolish coastal region of Margaret River in Western Australia. It has a pretty, quite delicate nose of lime blossom, candied green apple, green chestnut and certain underlying candle wax smokiness common in semillon. It is light to medium bodied, very crisp, tart and refreshing with nicely balanced, lower alcohol of 12.5%. Some bitterness and salinity on the finish; the length is very good to excellent. Fairly bitter.”

Tasted August 2017. David Lawrason

Kashrut

Rav HaMachshir at Beckett's Flat FIVE STONES is Rabbi Mordechai Gutnick, Rabbinic Administrator of Kosher Australia, Australia's premier kosher supervisory agency. Rabbi Gutnick has been involved in Kashrut for over three decades and is regarded as a leading authority on kashrut both in Australia and internationally.

The entire range of Beckett's Flat FIVE STONES wines are Kosher for Pesach and Mevushal.

From the time of the grape harvest right through the bottling, Rabbi Gutnick and his team of mashgichim and shomrim supervise the entire winemaking process. The wines are also certified by the Kashrut Authority of Western Australia (KAWA).