

# SEMILLON/SAUVIGNON BLANC ESTATE RANGE BEELGARA – SOUTH EASTERN AUSTRALIA 2010 12%

[www.beelgara.com.au](http://www.beelgara.com.au)

**VISUAL ANALYSIS:** limpid, straw yellow with greenish reflexes and quite flowing.

**OLFACTORY ANALYSIS:** vanilla, talc, orange, grass and jasmine.

**GUSTATIVE ANALYSIS:** there is an abundant salivation, no mineral notes, and a normal structure. A bitterish aftertaste is grass and orange flavoured. The gustative aromatic persistence is about 3/4 seconds.

**WINE-FOOD COMBINATION:** Stuffed quail

- The fatness of the farce is counterweighing the salivation of the wine
- The sweet tendency of the meat is counterbalancing the bitter aftertaste of the wine
- The fatness of the ham is compensating for the salivation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the dish is pairing with the aromatic persistence of the wine

**PRICE-QUALITY RELATION:** great      *approximately 8,00 AUD*

**Contains sulphites.**

**Produced with milk products.**

**Approx. 7.1 Standard Drinks**