



SEMILLON 2004

DESCRIPTION

Hand harvested Semillon grapes were harvested from our winery vineyard and whole bunch pressed to French oak for fermentation. We use 100% French and 50%new oak for this wine. Lees stirring took place post fermentation, as did careful barrel selection at 5 months maturation. The best barrels were aged for a further 4 months before the final assemblage.

AROMA

Sweet mango and lime with hints of pear. Toasty, mealy influences are supported by subtle floral, honey and oak characters.

PALATE

This firmly structured wine opens with sweet, rounded lime and tangelo flavours. Ripe melon and hints of grapefruit are supported by mealy characters, smoky, grassy notes and toasty oak.

CELLARING

Best from mid 2006 until 2011

FOOD

Great with richly flavoured foods such as shellfish, smoked meats and risotto.

ANALYSIS AT BOTTLING

Alcohol.....13.5%

pH3.30

Titrateable Acid7.1 g/l

RS.....<2 g/l

Harvest Date: 3 April 2004

Brix at harvest: 22.7

Bottling Date: 10 February 2005

Variety: 90% Semillon, 10% Sauvignon Blanc