



Margaret River Western Australia

2005 Semillon

Alc/vol: 13.5%

pH: 3.22

TA: 7.8gm/L

Residual Sugar: Dry

Winemaking:

Grapes for this wine were blended from two picks of our Semillon block to give an optimum flavour profile and palate. The wine was fermented in two batches – 50% in new French oak, and 50% in a stainless steel tank with selected yeasts. The barrel fermented component was then given 3 months maturation in oak before the wines were blended.

Tasting Note:

A fragrant cool climate style Semillon with barrel fermentation characters. Citrus, gooseberry, and vanilla aromas combine with grapefruit and honey melon on the palate. This wine may be enjoyed now or cellared for several years.

Food:

Enjoy with fresh seasonal seafood, smoked salmon, and matured cheeses.

Awards:

Silver Medal 2005 NSW Cool Climate Wine Show

89/100 Ray Jordan's Guide to Wine 2005/06

Bronze Medal 2005 Margaret River Wine Show

Selected for Amberley's 2005 Semillon & Seafood Weekend.



