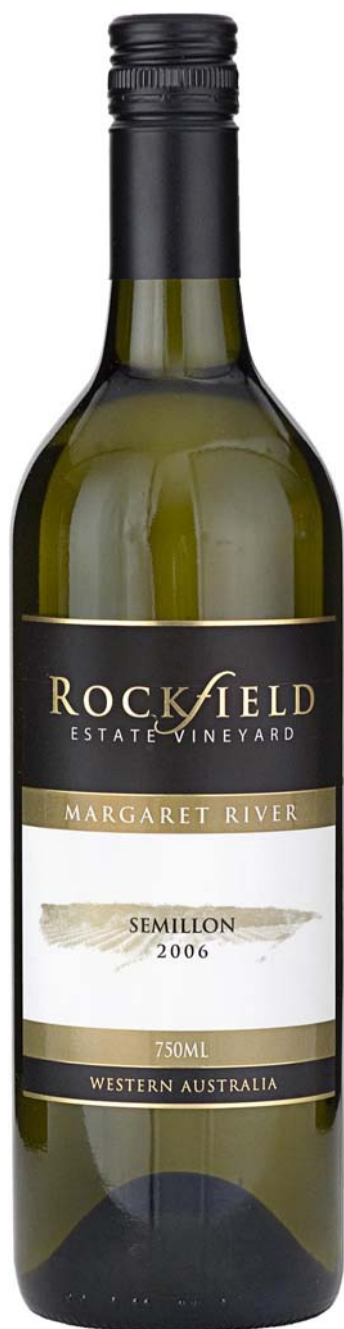




Margaret River Western Australia



2006 Semillon

Alc/vol: 13% **pH:** 3.3 **TA:** 6.9gm/L

Residual Sugar: Dry

Winemaking:

Fruit was picked from a select block of Semillon vines, chosen for its low crop yield and fruit intensity. The berries were finely pressed to preserve fresh characters, before commencing fermentation in two batches, 50% in new and old oak and 50% in stainless steel using select yeasts. Following a brief period of maturation to enhance complexity the wine was transferred to bottle.

Tasting Note:

This powerful Semillon exhibits layers of zesty lime, white peach, fresh herbs and spiciness. Smoky aromas combine with vanilla pod, citrus, and melon on the palate.

Food:

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

Awards:

91/100 / 41/2 Cups James Halliday's 2008 Australian Wine Companion

"Quite aromatic for young semillon; citrus, herb and apple come through strongly on both bouquet and palate; vibrant finish. Screwcap. 13% alc. Drink to 2012."



Sept/Oct 2007 Winestate Magazine – Semillon & Blends

"Herbaceous green bean aromas with a delicate hint of rose petals. Palate is brimming over with intense, herbaceous flavours that linger long after the wine has gone".

Silver Medal 2006 Perth Royal Wine Show

Silver Medal 2006 Hobart Royal Wine Show

Silver Medal 2006 Margaret River Wine Show (*top semillon in class- only silver awarded*)

Silver Medal 2006 Murrumbateman Cool Climate Show

Silver Medal 2006 Bathurst Cool Climate Show

Silver Medal 2006 Mount Barker Wine Show