



*Margaret River Western Australia*

## 2002 Semillon

**Alc/vol:** 13.5%      **pH:** 3.3      **TA:** 6.3gm/L

**Residual Sugar:** Dry

### **Winemaking:**

Grapes were sourced from the second of three Semillon picks in the 2001 vintage 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	2002 Margaret River Wine Show, WA
Silver Medal	Rutherglen Wine Show 2003
4 Cups (89/100)	James Halliday's 2004 Wine Companion
Bronze Medal	2003 Melbourne Wine Show
Bronze Medal	2003 Sydney Boutique Wine Show
Bronze Medal	2003 Royal Adelaide Wine Show
Bronze Medal	2003 Aust. Small Winemakers Show, Qld
Bronze Medal	2003 Margaret River Wine Show, Qld
4 Cups (89/100)	James Halliday's 2004 Wine Companion

"Light straw green; clean, attractive bouquet has ripe fruit with some similarities to Sauvignon Blanc; a powerful, tight, layered palate easily carries the 13.5% alcohol. In the inimitable Margaret River style. Best drinking now-2007. Drink with lemon marinated fish."

Bronze Medal	2006 Bathurst Cool Climate Show
Bronze Medal	2006 Mount Barker Wine Show

