



Margaret River Western Australia

2004 Semillon

Alc/vol: 13.5% pH: 3.24 TA: 7.4gm/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:

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| Gold Medal | 2004 Margaret River Wine Show |
| Trophy | Best Semillon - 2004 Margaret River Wine Show |
| 3rd Top Score | 2004 Sheraton WA Wine Awards |
| ★★★★★ | 2005 Winestate Magazine |
| Bronze Medal | 2004 Annual Rutherglen Wine Show |
| Bronze Medal | 2004 Australian Small Winemakers Show, Qld |

