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## 2005 BOTRYTIS SEMILLON

*Luscious magic in the glass*

Peter Lehmann Botrytis Semillon is a sweet wine of amazing freshness, wonderful flavour and tantalising complexity.

Post vintage weather in the latter part of May gave ideal conditions for the natural development of botrytis on the late-hanging Semillon grapes. Traditionally, botrytis affected wines are the most complex and longest lived of all sweet table wine styles.

This 2005 Peter Lehmann Botrytis Semillon is a great wine and the winemakers are fully confident that it will give pleasure for many years to come.

It has been bottled using screw cap as a guarantee of quality.

*Colour:* Delicate pale gold.

*Bouquet:* Classical aromas of lime marmalade, dried pear and a hint of apricot kernel.

*Palate:* Stylishly luscious with delicious weight on the middle palate. It has superb Semillon fruit counterbalanced by refreshing racy acidity so it finishes with a delightful clean complexity.

*Wood:* About 20% of this wine was fermented in new French oak hogsheads.

*Picking Date:* The grapes were harvested on the very last day of May.

*The Vineyard:* Grapes were sourced from the Peter Lehmann Semillon vineyard on the banks of the River Para.

*Cellaring:* Delicious to drink now, but with the screw cap closure can be confidently cellared for 20 plus years.

*Alc/Vol:* 12%

*Enjoy With:*  
Botrytis Semillon is a very versatile wine style. It is a naturally thought of as a dessert wine and is of course a perfect choice. We love to serve it with cheese, particularly soft, ripe cheeses and good blue cheese accompanied by fresh fruit. And, it is of course, the only wine for a lazy scrambled egg and smoked salmon Sunday brunch!



Tasting Note