

2006 SEMILLON CHARDONNAY (WHITE LABEL)

PRODOMINATLEY MADE UP OF PARCELS OF SEMILLON AND CHARDONNAY FRUIT (96%) FROM VINEYARDS IN THE SOUTH EASTERN AUSTRALIA. THESE WARMER REGIONS OFFER RIPE FRUIT CHARCATERS AND SOFT ROUND PALATES. SMALL PARCELS OF COLOMBARD, SAUVIGNON BLANC, REISLING AND VERDELHO PROVIDE GOOD ACID BALANCE TO THE WINE AND ADD FRESHNESS TO THE FINISH. THE FRUIT WAS CRUSHED INTO BAG PRESSES WHERE THE FREE-RUN JUICE WAS SEPARATED FOR MAXIMUM FLAVOUR. COOL TANK FERMENTATION WAS CARRIED OUT TO HOLD THE WINES FRESH AND FLAVOURSOME CHARACTERS.

Appearance: Brilliant pale straw with green hues.

Nose: An alluring nose of gooseberry and honeydew melon with a suggestion of herbs.

Palate: The palate is clean and focused with a sublime balance of fresh passion fruit, melon and lime flavours and crisp citrus acidity.

Oak treatment: None. For Freshness

Total Acidity: 6.6g/l

Residual Sugar: 5.0g/l

Alcohol content: 12.5% ALC/VOL.

Cellaring: Best drunk in the first 6-12 months to enjoy the fresh characters but can be keep up to 2 years.

Suggested Food match: Fresh Seafood, Roast Chicken or Duck, Fresh Asian Dishes (Thai, Vietnamese Salads) Tuna, Salmon.

