

### **THE FRUIT**

The Barossa is renowned for producing wines with the generosity of flavour and warmth that are exemplified in this fine dry white. The 100 per cent Barossa semillon grapes for this wine were harvested from our own premium vineyards and from carefully selected vineyards owned by other growers. The fruit was picked at between 12.0° and 12.8° baumé using a mixture of hand and machine harvesting.

### **THE WINEMAKING**

After crushing, de-stemming and draining, the juice was cold settled for 48 hours. The clear juice was then racked off solids and a reasonably neutral yeast added to start fermentation. The fermentation was conducted in stainless steel tanks and temperature controlled to 12-14°C to maximise retention of fresh fruit flavours. To add complexity to the wine, the major part of the blend remained in contact with yeast lees for 2-3 months before clarification and bottling.

## ( 1 9 9 9 *BAROSSA VINES* *SEMILLON* ).

*The wine has a lovely light straw colour with green hues. Citrus fruits come to the fore on the bouquet, with floral/herbaceous background notes. The citrus-like semillon flavours continue on to the palate where they are balanced by a crisp dry finish. This freshly flavoured young semillon is made for immediate enjoyment.*

### **THE COMMENTS**

**"Remarkable value and an ideal all-purpose wine."**

Paddy Kendler, Herald-Sun (Melbourne), 01/12/98

