

THE FRUIT

This is the sixth release of a 100% Barossa Valley Semillon under my Barossa Vines label. Fruit for this wine comes from multiple vineyards in the region with about 55% from my own plantings, and the remainder from growers with whom I have long-established relationships.

The 2003 vintage was marked by a warm, dry growing season interrupted by heavy, unseasonable rain just prior to harvest. This resulted in some splitting of berries across all varieties, and necessitated fast, slightly early picking to avoid fruit drying out, rotting, or a reduction in tonnage. These grapes came off the vine at around 11.5° Baumé, which is approximately half a Baumé less than in normal years. Despite these difficulties fruit quality was high, although perhaps somewhat steelier than in past years.

THE WINEMAKING

Following crushing, destemming and draining, the free-run juice was cold settled for 48 hours prior to commencement of fermentation. To maintain the fruit's fresh varietal flavour, a strong fermentation took place in stainless-steel tanks and was temperature controlled to 12-14°C. All parcels were handled separately and around 30% of the wine was kept on lees for 4-6 weeks. During blending to obtain the final wine, we focused on fruit flavour and balance.

(2 0 0 3 Barossa Vines SEMILLON)

Aromas of lemon and other citrus fruit are abundant in the 2003 Barossa Vines Semillon. These same characters are reflected on the steely, flinty palate, which is slightly creamy from time spent on yeast lees. The acid backbone is evident and contributes support to the fruit flavours while at the same time lengthening the finish.

This wine is made to be enjoyed while young and fresh, and will complement a range of dishes from spicy Asian, subtly-flavoured fish, and lighter white meat dishes.

