

THE FRUIT

This is the first release of a white blend under the Barossa Vines label. The fruit was 100% Barossa grown with sauvignon blanc from my vineyards in Lyndoch and Krondorf. The premium semillon was selected from my vineyards and those of nearby growers in the southern parts of the valley; it was mostly hand-picked at just over 13° Baumé. The sauvignon blanc's natural acidity was maintained by picking the fruit at between 11.5° and 12° Baumé.

THE WINEMAKING

After crushing and draining from skins, the juice was cold settled for 48 hours. Fermentation was conducted over 6-8 weeks in stainless-steel tanks and temperature controlled to 12-14°C, maximising the retention of fresh varietal flavours. To impart a soft, creamy texture, the semillon remained in contact with yeast lees for 2-3 months. The components were made separately and, following clarification, were assessed and blended to 58% semillon, 42% sauvignon blanc to create the final wine.

(2002 Barossa Vines **SEMILLON SAUVIGNON BLANC)**

Sauvignon blanc characters of tropical fruit and passionfruit are dominant on the nose with herbaceous nuances. A well-balanced palate shows semillon's lemon and citrus flavours at the forefront. A complementary soft, creamy texture from time on lees adds an extra dimension to this fresh and flavoursome, mid-weight wine. The wine shows a pale, straw green colour in the glass and is made for immediate drinking. Enjoy with fish, light meats and mildly spicy Asian dishes.

