

THE FRUIT

This is the second release of a white blend under my Barossa Vines label. Semillon and sauvignon blanc are excellent partners in wine. Semillon has a subtle bouquet while sauvignon blanc is pungent and obvious. The fruit was sourced from my own Cameron Vale and Lily Farm vineyards as well as from respected growers in the area.

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. Despite these difficulties fruit quality was high, although with greater austerity than in past years.

THE WINEMAKING

After crushing and draining from skins, the juice was cold settled for 48 hours, with all parcels kept separate throughout the winemaking process. Fermentation was conducted over 6-8 weeks in stainless steel tanks and temperature controlled to 12-14°C to maximise retention of the fruit's fresh varietal flavours. To impart a soft, creamy texture to the mouthfeel, a portion of the semillon remained in contact with yeast lees for 2-3 months.

Following clarification, the different components were assessed and blended to 60% semillon, 40% sauvignon blanc to create the final wine.

(2 0 0 3 Barossa Vines SEMILLON SAUVIGNON BLANC)

Pale straw in colour, the 2003 Barossa Vines Semillon Sauvignon Blanc is loaded with citrus, tropical and passionfruit aromas. The fine, well-structured palate sports similar characters and is balanced by a steely acid backbone.

This is a leaner style of wine that is ready for immediate enjoyment but will benefit from some time in the cellar to gain extra complexity and richness. When opened it will make a good match for mildly spicy Asian and medium-textured fish dishes.

