

THE FRUIT

Semillon and Sauvignon Blanc complement each other to make an excellent partnership, which is clearly evident in this wine. Harvested from Grant's Cameron Vale and Lily Farm vineyards, and selected growers in the Barossa, this wine displays the subtle Semillon bouquet mingled with the fragrant, fruity Sauvignon Blanc characteristics. The 2005 vintage produced white grapes of exceptional quality, with a cool summer and long ripening period, which were picked at 13.5° Baume.

THE WINEMAKING

The fruit was crushed and drained from skins, and then cold settled in small batches for 48 hours. Temperatures for fermentation were controlled at between 12° and 15°C in stainless steel tanks for about two months, to maximise the retention of the fruit's fresh varietal flavours. A portion of the Semillon remained in contact with yeast lees and another was encouraged to complete malo-lactic fermentation to enhance the richness of the wine. The different batches were then blended together to make a final composition of 55% Semillon, 45% Sauvignon Blanc.

(2005 Barossa Vines SEMILLON SAUVIGNON BLANC)

This wine is bright, pale gold in colour with youthful green hues and has ripe tropical aromas of pineapple along with lemon and light honey notes. Similar characters are displayed on the fine, structured palate, with the Sauvignon Blanc contributing fresh herbal characters and the Semillon offering a rich texture and flavour of citrus and some tropical fruit, leading to a rounded mouth-feel and a refreshing, crisp finish.

Ready to drink now, with mildly spiced Asian food and medium-textured fish dishes, or this wine can be cellared for some time to gain extra complexity and richness.

