

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 2006 vintage produced white grapes of exceptional quality, with a cool summer and long ripening period, which were picked at 13° Baume.

THE WINEMAKING

The fruit was crushed and free-run juice drained from skins, then cold settled in small batches for 48 hours. Temperatures for fermentation were controlled at low temperatures 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 encouraged to complete malolactic 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.

(2006 Barossa Vines SEMILLON SAUVIGNON BLANC)

The 2006 Barossa Vines Semillon Sauvignon Blanc shows bright lemon hues with hints of youthful green. It has typical fresh, lively aromas of tropical fruit such as pineapple along with subtle green leaf and citrus notes. These flavours follow on to the palate which are complimented by a rich, creamy mouth feel balanced with fresh acidity and leads to a vibrant, clean finish.

This is a wine that should be enjoyed in its youth and is delicious with freshly shucked oysters simply dressed with a squeeze of lime juice.

