

### *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. Although the 2007 vintage provided some challenges, the white wine varieties were less affected by the extreme weather and produced grapes of exceptional quality, that were picked at 12.5° 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.

## *(2007 Barossa Vines* *SEMILLON* *SAUVIGNON BLANC)*

*The 2007 Barossa Vines Semillon Sauvignon Blanc shows bright lemon hues with hints of youthful green.*

*It has typical fresh, lively aromas of tropical fruit, passionfruit and a touch of green capsicum and subtle floral notes. These flavours follow on to the palate which is round and full, balanced with fresh acidity that finishes vibrant and clean.*

*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.*

