

### **THE FRUIT**

Semillon has long been one of the major varieties in the Barossa and is ideally suited to the district's soils and climate. The grapes for Zerk Semillon come from vines more than 70 years old on Robert and Janine Zerk's vineyard in the Lyndoch Valley region of the Barossa. These aged vines produce fruit with great depth, richness and complexity of flavour and I believe we've captured those characters in this wine.

### **THE WINEMAKING**

The grapes were harvested at between 12.5° and 13° baumé. After crushing and draining, the juice was transferred to stainless steel tanks for initiation of fermentation. At 7-8° baumé about 70 per cent of the juice was transferred to a mix of French and American oak for completion of fermentation. About half the oak was new, the rest one-year-old. This component of Zerk was matured on yeast lees in the same barrels for five months, with regular stirring (batonage) ensuring maximum extraction of these secondary flavours. The remaining 30 per cent was cold fermented and stored in stainless steel to provide the finished wine's freshness.

## ( 1 9 9 9 Z e r k SEMILLON ).

*This appealing dry white with full, bright yellow colour, complex bouquet of fresh citrus and integrated oak, is smooth, fresh, slightly creamy on the palate. This generously flavoured wine will mature well and assume added character and complexity in the bottle.*

### **THE COMMENTS**

*"Creamy and leesy, with a good dose of oak thrown in for good measure, the whole balanced by the natural fresh citrus of the excellent fruit."*

Graeme Phillips, Sunday Tasmanian  
(Hobart), 08/04/00

