

## **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 about 13° baumé. After crushing and draining, the juice was transferred to stainless-steel tanks for initiation of fermentation. The gentle, controlled action of our tank presses ensured that the pressings were of immensely high quality and could mostly be blended with the free-run juice.

70 per cent of the juice was transferred to a mix of French and American oak (half new, the rest one year old) for completion of fermentation. This component of Zerk was matured on yeast lees in the same barrels for five months, with regular stirring (batonage) and rolling of barrels 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.

These techniques are used to complex and soften the wine without suppressing the fruit flavours.

## ( 2 0 0 0 *Zerk* SEMILLON ).

*The effect of fermentation and on-lees maturation in oak is to soften the young semillon and give the wine complexity, while the portion fermented and stored in stainless steel provides a very attractive citrus-like freshness. The result is an appealing dry white with full, bright yellow colour and a complex bouquet of fresh citrus and integrated oak. The palate is **fresh and crisp**, showing fine, zesty citrus flavours balanced by a rich, creamy softness. This generously flavoured wine will mature well for at least 7-8 years but will show extra character and complexity after just another year in the bottle.*

