

### *THE FRUIT*

The grapes for this wine come from the Zerk Vineyard, owned by fourth generation Barossan, Robert Zerk and his wife Janine. As the vines are over 70 years old, they produce fruit with great depth, flavour and complexity, and 2005 produced weather and ripening conditions for an exceptional white wine producing vintage.

### *THE WINEMAKING*

The grapes were mainly handpicked at 12° Baumé to maintain the fruit colour and flavour, and some of the fruit was whole-bunch pressed to increase the elegance of the wine. After crushing and draining, the juice was transferred to stainless steel tanks to begin fermentation. 85% of the wine remained in stainless steel for fermentation, and 15% was transferred to French oak barrels, where it was fermented with wild yeasts and matured on yeast lees for three months. Regular stirring (batonage) ensured maximum extraction of flavours and a rich, creamy texture, with softness and complexity.

## *(2005 Zerk SEMILLON)*

*A vibrant, pale straw colour, with complex aromas of beeswax and citrus peel, honey, freshly cut hay and hints of pawpaw. The palate is soft and clean with a crisp freshness, smoky toast flavours and a creamy mouth-feel and long, smooth finish. Overall the wine is complex, balanced and full flavoured, and is ready to drink now, or will mature for up to eight years.*

*It is a delicious match with full-flavoured fish, lighter meats and mild spicy Asian dishes.*

