

THE FRUIT

The grapes for this wine come predominately 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 2006 produced weather and ripening conditions for an exceptional white wine producing vintage.

THE WINEMAKING

The grapes were mainly handpicked at 12.9° Baumé to maintain the fruit colour and flavour. The Semillon fruit was crushed and de-stemmed and the Viognier component whole-bunch pressed to increase the elegance of the wine. After crushing and draining, the Semillon juice was transferred to stainless steel tanks to begin fermentation; while the Viognier was fermented in 2 and 3 year old French oak. The Viognier was then matured in the same oak as used during fermentation therefore utilising less stirring to increase palate complexity for four months. The Semillon was kept in stainless steel tanks to retain freshness.

(2006 Zerk SEMILLON VIOGNIER)

This re-engerised wine is straw in colour, with a greenish hue. The nose shows complex aromas of apricots, green melons, freshly cut hay, hints of pawpaw and citrus with subtle floral tones. The palate is round and mouthfilling with ripe apricot and citrus characters; it finishes clean and crisp with a tight lemon acid zing. 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.

