

### 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 although the 2007 vintage provided some challenges, the white wine varieties were less affected by the extreme weather and produced grapes of very good quality.

### THE WINEMAKING

The grapes were mainly handpicked at 13.2° 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.

## (2007 Zerk SEMILLON VIOGNIER)

*This new style of wine is golden straw in colour, with a greenish hue. The nose shows complex aromas of apricots, green melons, freshly cut hay with citrus and subtle floral tones. The palate is round and mouthfilling with sweet ripe stone fruits, and refined lemon citrus notes which finishes clean and crisp. The wine is complex, balanced and full flavoured, with a lingering finish.*

*The Zerk Semillon Viognier is ready to drink now, or will mature for up to eight years. The wine is a delicious match with full-flavoured fish, lighter meats and mild spicy Asian dishes.*

