



K1 Semillon Viognier 2007

This is an exceptional example of the contemporary blend.

A sophisticated wine with a tantalizing mix of intense lemon, lime and tropical fruit aromas from the Semillon and dried apricot and subtle herbaceous overtones bestowed by the Viognier.

A soft palate finishes balances and rounded with beautiful acidity. As good as it is now, the future is full of promise.

Teams well with spicy thai seafood and rustic goats cheese tart

Designer clothes and contemporary taste!

Variety: 75% Semillon, 25% Viognier

Region: Adelaide Hills, Langhorne Creek

Harvest: 3rd Week of March 2007

Winemaking: Viognier lightly pressed to extract zesty juice and blended with Semillon

Alcohol:	13.1% alc/vol
Total acidity:	6.12 g/L
pH:	3.35
Residual sugar:	1.90 mg/L
Total SO ₂ :	110 mg/L

Available at K1 Cellar Door, Open Weekends 11am—5pm:
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