



K1 Semillon Viognier 2007

This is an exceptional example of a contemporary estate blend.

This sophisticated blend offers a tantalizing mix of intense lemon, limes and tropical fruit aromas from the Semillon, whilst the Viognier component provides juicy dried apricot richness and a subtle creamy texture.

The palate is soft and balanced, finishing with beautiful crisp acidity. As good as it is now, the future is full of promise.

This wine is a great food match with spicy thai seafood or 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: The Viognier was lightly pressed to extract clean zesty juice and later blended with the earlier harvested Semillon.

Alcohol: 13.1% alc/vol

Total acidity: 6.12 g/L

pH: 3.35

Residual sugar: 1.9 g/L

Total SO₂: 110 mg/L



Available at K1 Cellar Door, Open Weekends 11am—5pm:
Tynan Road, Kuitpo South Australia

Phone: 08 8388 3700 Fax 08 8388 3564 Email: wine@k1.com.au Web: www.k1.com.au