



ADELAIDE HILLS

Silver Label

Semillon Viognier 2008

This contemporary blend combines Viognier with cool climate early picked Semillon. The Viognier adds generosity and complexity to the crisp, fresh Semillon. The resultant wine has tangy citrus fruit and orange blossom with hints of tropical fruit, including pineapple and melon.

The palate displays crisp acidity and lemon zest from the Semillon and juicy fresh apricots from the Viognier. With 2-3yrs cellaring this wine will develop more richness and a creamy texture.

This wine is a great food match with spicy thai seafood or goats cheese tart.



Winemaking

Variety 70% Semillon, 30% Viognier
Region: 100% K1 Vineyard
Harvest: Semillon was handpicked first week of March, and Viognier the second week of March.

Winemaking: The Viognier grapes were lightly pressed to extract clean zesty juice and later blended with the earlier harvested Semillon. Both varieties were fermented in stainless steel.

Alcohol: 13.7 % alc/vol
Total acidity: 6.86 g/L
pH: 3.53
Residual sugar: 3.5 g/L

Accolades

93 Points
Tony Love—The Advertiser Top 100 for 200

94 Points
Philip White—Drankster Jan 09

Bronze Medal
International Wine Challenge UK 2009