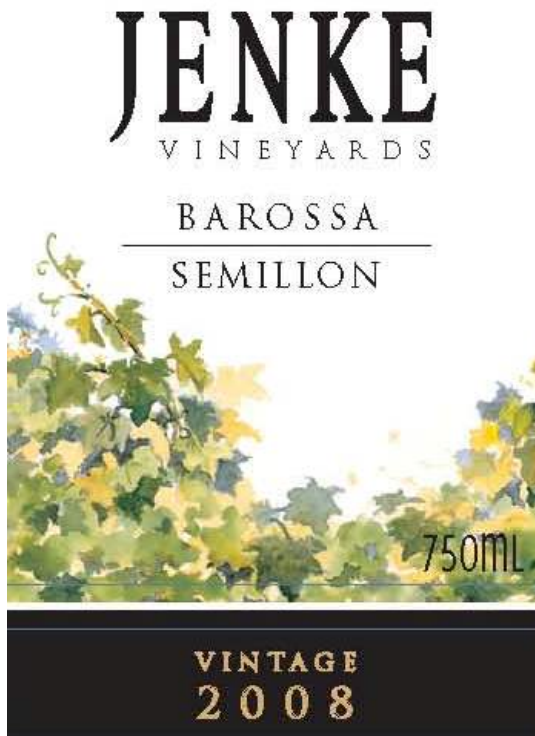


2008 BAROSSA SEMILLON

The grapes were grown on our Rowland Flat Vineyard situated along the river flats that adjoin the North Para River in the Barossa Valley. This is our 20th consecutive varietal Semillon release. This wine has been bottled straight after vintage, sees no oak at all (stainless steel), so that it retains its freshness and brightness. This is a serious Semillon with lots of flavor and punch!



VINEYARD

The vines were planted in 1965 on alluvial loam which is well drained. The vines are pruned to approx. 20-30 buds per vine. The vines are mechanically pruned and harvested.

OENOLOGY

The grapes were harvested at 12.5 be and crushed straight to the press. Only the free-run juice was retained. The wine was cold fermented in stainless steel over 14 days.

FILTRATION & FINING

The wine was fined using bentonite (a type of earth found only in the state of Wyoming) as opposed to egg-whites. It was then filtered and cold stabilized prior to bottling.

CELLARING

This wine will benefit from lengthy cellaring. The 2008 vintage can be confidently cellared for more than 10 years. We believe that bottle aged Barossa Valley Semillon is a rare treat. Drink now through 2017.

PRODUCTION

400 cases produced; 200 exported to the US
Suggested retail: US \$19.99

WINEMAKER KYM JENKE

