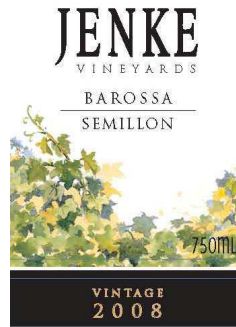


JENKE

2008 Barossa Semillon



VINEYARDS:

Johann Jenke arrived in Port Adelaide in 1854 and settled in the Barossa Valley. The family were part of the wave of the German immigration fleeing the religious persecution in Silesia (East Germany). The family has now tended the same family vineyards for six generations. Its first wine under the Jenke label was in 1989.

The vineyard is situated on the rich alluvial river flats of the North Para River. It consists of 140 acres of premium Barossa grapes. The grape varieties include Chardonnay, Semillon, Grenache, Mourvèdre, Cabernet Franc, Merlot, Cabernet Sauvignon and Shiraz. Many vineyards are well over 50 years old. The vines are all hand pruned on single wire vertical trellis systems.

DESCRIPTION:

This is the 20th consecutive varietal Semillon release. It's a serious Semillon with lots of flavor and punch. The wine has been bottled straight after vintage. It sees no oak at all so that it retains its freshness and brightness.

SOURCE:

The grapes were grown on the Rowland Flat vineyard situated along the river flats that adjoin the Para River in the Barossa Valley. The vines were planted in 1865 on alluvial loam which is well drained.

WINEMAKING:

The wines are pruned to approximately 20-30 buds per vine. The vines are mechanically pruned and harvested. The grapes were harvested at 12.5 be and crushed straight to the press. Only the freerun juice was retained. 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.

COOPERAGE:

Cold fermented in stainless steel over 14 days.

PRODUCTION:

400 cases; 200 exported to the U.S.

Arizona Distribution by

Orangewood Wines

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