

Windows

MARGARET RIVER

SEMILLON 2007



COLOUR	Light, golden straw.
NOSE	Clean and fresh with aromas of lime and passionfruit.
PALATE	A vibrant palate of fig and white nectarine. Toasty, full flavoured honey characteristics will develop with cellaring.
VINTAGE	Semillon yields were low and as a result produced wines with superior weight and flavour profile. The 2007 vintage was one of the warmest and therefore earliest vintages on record with our white wines all being harvested before the end of February. Fruit was ripened to perfection producing flavoursome white wines that display excellent natural acidity.
WINEMAKING NOTES	The fruit was machine harvested during the early hours of the morning to ensure that the grapes arrived into the winery fresh and at a cool temperature. Prolonged fermentation at cool temperatures protects and enhances the varietal characteristics. The wine is left on contact with the lees, adding flavour and complexity to the wine.