

Australian Old Vine Wine Semillon Botrytis

2007

Region: *Riverina*

Varietal Composition: *100% Semillon Botrytis*

Cellaring Potential: *8 years*

Technical Details: *pH: 3.30
Total Acidity: 9.75
Alcohol: 11%*

Viticulture: *The South East of New South Wales has a warm climate which allows full ripening each vintage. The Semillon was left to rot from the natural occurrence of Botrytis Cinerea. The fruit was then harvested in June from our estate.*

Winemaking: *Using automatic temperature controlled tanks, the Botrytis Semillon was fermented cold to retain fruit freshness and crispness of flavours. A small portion was fermented on oak staves to add complexity. The wine was then fined, cold stabilized and filtered to be bottled.*

Suggested Food: *Cheese and fruit platter.*

