



2005 THE RED SEMI

Semillon (100%)
Adelaide Hills (100%), South Australia

Wine Analysis

Winemaker	Neville Falkenberg
Bottled	September 2005
Alcohol	12.0% v/v
Style	Unoaked
Acid	6.9 g/L
pH	3.07
Residual Sugar	3.5 g/L
Sulphur	120 mg/L

In the Vineyard

Semillon tends to grow quite vigorously in our fertile soils despite the cool climate, but careful management has resulted in some of the best grapes we have seen for many years. The vines were planted from a carefully selected old bush vine clone and some of these produce a reddish pigment in the skin when ripe. In the very mild growing season prior to vintage we thinned the crop to enable the vines to extract all the goodness from the soil and transfer that into the remaining fruit; and consequently reach optimum balance of sugar, flavour and acidity.

In the Winery

Harvested in the coolest part of the morning and quickly delivered to the winery receive bin, the grapes were crushed and pressed immediately, resulting in a very pale colour and delicate characters. The wine was cold fermented to retain all the varietal fruit character and then stored in tank at a temperature of 5°C. This has resulted in a crispy fresh wine that can be enjoyed now with fresh seafood or Caesar salad, or as a superb summer aperitif.

In the Glass

Colour Vibrant with pale straw and a hint of green

Bouquet Amazingly fresh and showing a grassy, herbaceous lift that is not often seen in Semillon. The snow pea and gooseberry aromas are pronounced and a touch of dry straw and mineral characters are also evident. These fresh aromas will develop into a bouquet of ripe limes and citrus flavours for many years to come.

Palate The fresh zesty characters are enriched with cool climate Semillon flavours rarely seen in other parts of Australia. Initially the wine is lean and austere showing lemon and green lime nuances, however after a few minutes the passionfruit and green melon flavours explode and the wine exhibits 'New Wave' Semillon attributes. Bottled under screw cap this wine has the potential to mature gracefully past 10 years with correct cellaring.