



## 2006 THE RED SEMI

Semillon (65%) Sauvignon Blanc (35%)  
Adelaide Hills (100%), South Australia

### Wine Analysis

Winemaker	Neville Falkenberg
Bottled	November 2006
Alcohol	12.5% v/v
Acid	6.9 g/L
pH	3.26
Residual Sugar	5.5 g/L
Sulphur	118 mg/L

### In the Vineyard

**What a delight!** The Semillon which tends to be quite vigorous in our fertile soil has been tamed. Hand pruning and fruit thinning in November has resulted in a well balanced crop. The resultant grapes were fresh and crisp prior to harvest and had perfect balance of sugar, flavour and acid.

### In the Winery

The Semillon and Sauvignon Blanc grapes were both harvested in the cool of the morning and kept separate during fermentation and storage until blending. Kept fresh in cold storage for six months this wine shows the best of the Hills, the blend is the culmination of many years hard work & preparation.

### In the Glass

**Colour** Pale straw with brilliant green hues

**Bouquet** Don't you love it? Fresh aromas of passionfruit and fruit salad greet you with rockmelon and grassy overtones.

**Palate** The zippy cool climate Semillon flavours are powerful in this wine. Soft and fresh, the palate is extremely zesty with a lovely fruit lift and adoring citrus finish. Enjoy now with friends on the balcony & forget your busy lifestyle for the afternoon.