



## 2008 The Red Semi Semillon + Sauvignon Blanc

Semillon (85%) Sauvignon Blanc (15%)  
Adelaide Hills (100%), South Australia

### Wine Analysis

Winemaker	Greg Clack
Bottled	September 2008
Alcohol	12.1% v/v
Acid	6.7 g/L
pH	3.25
Residual Sugar	3.4 g/L
Sulphur	120 mg/L

### In the Vineyard

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 resulting grapes were fresh and crisp prior to harvest and had a perfect balance of sugar, flavour and acid.

### In the Winery

The grapes were crushed and pressed lightly, and the free run and pressings portions were kept separate. Both were then cold settled and racked as clear juice and fermented to dryness. On blending only the free run portion was used in the Red Semi. Both portions were cleaned up off lees quickly and bottled early to preserve freshness.

### In the Glass

**Colour** Brilliant green straw with vibrant green hues

**Bouquet** Intense, melon and citrus nose with some green apple, balanced with complex split pea and capsicum.

**Palate** Luscious melon and nashi pear fruit with herbaceous notes combined with well balanced firm acidity give a clean and crisp finish to the wine along with excellent fruit length and palate weight.

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