

KRYSTALLO ESTATE

BELITSO

HIGH COUNTRY • VIC

SEMILLON • 2022

QUICK NOTES

VINTAGE

2022

WINEMAKER

Adrian Santolini

GRAPE VARIETY

100% Semillon

BOTTLED

October 2022

GROWING AREA

Upper Goulburn

ALC %/VOL

12.5 % v/v

TITRATABLE ACIDITY

6.6 g/l

PH

3.0

CELLAR POTENTIAL

2 – 5 years

OAK

10% Fermented in seasoned French oak

MATURATION

3 months

COLOUR

Pale lemon

NOSE

A bright bouquet of citrus zest, pear, and a hint of lanolin

PALATE

Fresh lemon and ripe tropical fruits are supported by a crisp, structural acidity

WINEMAKING

Whole bunches were brought to the winery and pressed, with free run and pressings separated. The pressings were fined, then added back to free run. A cool fermentation ensure primary aromatics are retained. A small portion of the wine was matured for three months in older French oak, then blended back into the unoaked portion prior to bottling.

FOOD PAIRING

Fresh crab salad with blood orange, fennel, bitter leaves, and verjus

VINTAGE NOTES

A warm, wet spring and an early start to summer ensured thick canopies, good flowering, and fruit set. Vineyard management was crucial to ensure ripening wasn't impacted and disease pressure was kept at bay. January temperatures saw a slower than usual ripening, however the mild days and cool nights provided ideal ripening conditions across all varieties.

