

Semillon

The 2018 Indigenous Series Semillon is a new style of full bodied table wine that will be completely unfamiliar to those who think they know 'Semillon'.

It owes its character to the Three Hills Vineyard in the extreme south of Margaret River that is pruned and picked by hand. The vineyard has a very high leaf area to fruit weight and the lyre trellis spreads the foliage reducing the density of leaves and enabling them to function better. The fruit loses its green character, is golden and flavoursome at harvest, very different to that in vineyards designed for mechanisation.

The soil is managed organically without herbicides, the vines are not irrigated and grape flavour is concentrated. The result is a full-bodied flavoursome food wine, golden in colour, generous in its alcohol content, gutsy in its mid palate weight, food friendly, intriguing in its composition and long lived.

This is a red drinker's white wine.



Viticultural & vinification notes

VINTAGE CONDITIONS COLOUR

VINEYARD	Three Hills Karridale Hand pruned to rods	
	GRAPE VARIETY	Semillon 100%
MATURATION	Matured in stainless steel at cold temperatures on lees to retain freshness.	
WINE ANALYSIS	Alc/Vol:	13.1%
	Acidity:	5.8g/l
	pH:	3.32
	Residual Sugar:	<2.0 g/l

Winemaker comments: Mark Warren

LOUR Clear pale straw

NOSE

PALATE

A moderate aroma of lemon butter, fresh cut grass, honey suckle and brioche with notes of rockmelon, straw and tinned peach.

Is soft, creamy and textural rather than crisp and acidic as is often seen with this variety. The flavours are of citrus, fig, quince paste and lemon tart with hints of pastry and compote. The flavour is long with a subtle minerality and a soft acidity that makes for a very particular style.