



Production:

Picked February 15rd
2011,
Single vineyard wine.
3.3 Tonnes picked from
125 + Y. O. Dry Grown
Madeira Clone Semillon
from Steve and Rebecca
Falland's Long Gully
Road Block
Total production
384 bottles Released
March 2023

Colour:

Rich Golden straw with
hints of pale apple
green on the meniscus.

Nose:

Waxed Lemons and summer
grass over hints of rich
yeast and aromatic dried
herbs

Palate:

Firm crisp and juicy
with a mouth watering
acidity. Balanced fruit
and textural mouth
weight fill the mouth
with the powerful
combination of pure
lemon, dried herbal
leaves and deep yeast
complexity. The intense
and complex palate
lingers on beautifully
leaving the mouth ready
for the next sip.

David Franz
david Franz

2011 Marg's Blood Semillon

Why oh Why oh Why... Semillon... Why have they forsaken you??? I just don't understand. For thou art so beautiful delicious and refreshing. Your golden hues in condensation beaded glasses promising cool lemony relief from nondescript bland flavorless life!!! To me you are so zesty crisp and divine. You age like a good marriage getting only better with the time so why oh why do they not take you home???

Granted my opinion is not entirely my own. Like the generations of Australians who can't imagine breakfast without a slice of Vegemite smeared toast, I just can't imagine a summer evening without an ice cold glass of Semillon. My mother may have programmed this Pavlovian response in my soul, but I'm pretty comfortable with the crackle of a stelvin spinning off the top of a bottle of Semillon setting my mouth watering like it does!

Those that know my Mum are well versed in Marg's favourite 'Non-Religious Epiphany Juice'. Not only is Marg mad keen on this variety, legend has it that golden Semillon actually pulses through her veins. I felt it fitting that as a winemaker and son, I pay homage to both this fiercely dedicated woman and this iconic Barossa variety together. My expression of Semillon, as captured in the 2011 Long Gully Road Semillon is exactly how I like to drink it. Picked early and crisp with heaps of natural acidity. The characters I strive to encapsulate are the lemons and dry summer grass over a background of delicious herbal notes. There's always a slightly wild edge to my Semillon that keeps it real in the glass and alive in the mouth.

The block I source the Semillon from is nestled safely in a fold of foothills that mark the start of the Eden Valley and the end of the Barossa Floor. The soil is a loose sandy loam over Angaston marble that gives this Semillon a pure water source all year round. The grapes were hand picked in the cool of the morning then whole bunch basket pressed straight to tank. A long very cold ferment and partial malolactic followed by the wine resting for 6 months on the un-stirred yeast lees has ensured every nuance of flavour has been retained and a rich textural tapestry built. 10 years of gentle ageing has softened the brashness of youth allowing us to appreciate the richer experience that comes with a few years under the belt Cheers and Enjoy