



**Production:**

Picked March 22nd  
February 2018

Single vineyard wine.  
Picked from 133 + Y. O.  
Dry Grown Madeira Clone  
Semillon from Steve and  
Rebecca Falland's Long  
Gully Road Block  
4200 bottles produced  
Bottled February 2019

**Colour:**

Very Bright straw with  
hints of pale apple  
green.

**Nose:**

Honeyed Wax Lemon and  
golden summer grass over  
hints of rich yeast and  
aromatic dried herbs

**Palate:**

Zesty lemon curd pie  
with a smooth honeyed  
finish. Balanced fruit  
and textural mouth  
weight fill the mouth  
with the light delicate  
combination of pure  
varietals, herbal leaves  
and yeast complexity.  
The super light and  
clean palate lingers on  
beautifully leaving the  
mouth ready for the next  
sip.

*David Franz*  
david Franz

2018  
LONG GULLY ROAD  
SEMILLON  
-ANCIENT VINE-

Semillon... Thou art so beautiful delicious crispy and refreshing. Your golden hues in condensation beaded glasses promising cool lemony relief from non-descript bland flavourless life... makes my summer days liveable! 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 drink you above all others??? Granted my opinion is not entirely my own. Like 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!

My expression of Semillon, as captured in the 2018 Long Gully Road Semillon is exactly how I like to drink it; picked at the critical point where ascendant ripeness meets 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 basket pressed straight to tank. A long very cold 8 week ferment and partial malolactic followed by the wine resting for 10 months on the un-stirred yeast lees has ensured every nuance of flavour has been retained and a rich textural tapestry built. The final aim of all these processes is to present a wine that whilst it drinks beautifully as a youth, will really hit the sweet spot in another 5 or so years as a rich full and unctuous drop.

So all I can say is enjoy it now or perhaps in a year or six, but for the sake of your mouth, give a Semillon a go!!