



Production:

Picked 22nd of
February 2021
Single vineyard wine
Picked from 135+ Y. O. Dry
Grown Madeira Clone
Semillon from Steve and
Rebecca Falland's Long
Gully Road Block

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

2021
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 2021 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 6-8 week primary 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!!