



Production:

Region:

Vine Vale
Barossa Valley

Grower:

David Neldner

Harvested:

10th of May 2023

Sugar at harvest:

20.5 Baume

Residual sugar:

200g/L

8 month Aging in French
oak Hogsheads

Single vineyard wine.

Colour:

Rich gold with a hint of
caramel toffee clinging
to the edges.

Nose:

Bang! Marmalade and pithy
apricot orange
intertwining candied
lemons and honeyed
kumquats

Palate:

Candied lemon and
mandarin peel. Tannic
grip underpins and
forgives unctuous opulent
sticky richness. A gentle
acidic line of poise
gives both direction and
tames the hell cat
within. Icky Sticky
Deliciousness on
Steroids!

2023
STICKY
BOTRYTIS SEMILLON

To make a great Sticky you need truly challenging conditions and plenty of patience... both from the grower and in the winery. The levels of concentration in this wine, intertwined with the awesome intensity only super ripening can bring have given forth a wine that conditions don't often allow, but when they do is a tour de force!

It was one of those conversations, looking back, I wish I'd had years ago. David Neldner's Semillon has been featuring in our Madeira clone for good reason. It's quintessential Barossa floor fruit. A stunning argument for this variety being the Barossa Valley's best on ground white variety, year in and year out. Please note, I'm referring to the Barossa Valley floor, as opposed to the heights of Eden Valley... Anyhoo, David and I came to an agreement to let the balance of his Semillon (that hadn't been snapped up) hang, in the hope that we'd develop some of that delicious destruction - Botrytis. The ongoing temptation to pick earlier was strong, but we all held our nerve and on the 10th of May pulled the trigger. Yep, pretty crazy high baume - as these things can go - the fruit was crazy intense and chock full of botrytis. After hand picking and destemming, the Semillon spent 11 very cold days on skins, open fermenting before being basket pressed to tank. Once the ultimate deliciousness point was reached, fermentation was stopped. Finishing the sticky was all about aged white french oak hogsheads for 8 months in the cold room. We bottled in mid March 2024, before hand printing, hand wrapping & sending it off to find its way to you. Cheers and enjoy!