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BAROSSA BOTRYTIS SEMILLON 2011



VINTAGE REPORT

The 2011 Vintage very challenging as the growing season was wetter than average. Summer saw well above average rainfall and much cooler temperatures slowing the rate of ripening and delaying harvest. Incessant rains caused mildew and botrytis to grow in some regions, but with careful vineyard management and selective hand harvesting the vintage was very successful with lower yields but good quality fruit. The cool summer and autumn produced very interesting wines showing finesse and elegance, with Shiraz and Mourvedre offering more pepper and spice than usual and Cabernet Sauvignon displaying excellent varietal character.

TASTING NOTE

Complex aromas of honey and lime marmalade. The palate is luscious balanced by natural acidity. Age will see the golden colour intensify and the wine become richer and more complex. Great with dessert.

VINEYARDS

The fruit is from old Semillon vines planted 32 years ago in the Barossa Valley which produced very high quality grapes. The Botrytis Cinera affected fruit is harvested at 22 Baume which is ideal.

TECHNICAL ANALYSIS

Alcohol % / Volume 11%

GRAPES

Semillon 100%

