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BAROSSA LATE HARVEST SEMILLON 2010



VINTAGE REPORT

After a dry 2009 vintage, the Barossa received its best winter rains since 2005, which replenished soil profiles. The growing season started out cool and wet which meant slow vine growth during September and early October. This was followed by warm to hot weather from late October and November, which stimulated strong vine growth and provided healthy vine canopies. A seven day burst of unseasonal hot weather in early November during flowering, resulted in reduced fruit set in some vineyards and varieties, but caused no damaging effects on the vines health. Average temperatures were experienced through December and January with no extended periods of very hot weather. Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. The vintage was typically dry and Mediterranean. As a result both reds and whites display purity of aroma and flavour and great varietal expression.

TASTING NOTE

Complex aromas of pineapple and dusty grain with luscious dried fruit. Great length with a clean finish. Great with cheese.

VINEYARDS

The fruit comes from old Semillon vines planted 30 years ago in the Barossa Valley which produced very high quality grapes. The fruit is harvested at 20 Baume which is ideal. Approximately 10% botrytis affected.

TECHNICAL ANALYSIS

Alcohol % / Volume 11.2%

GRAPES

Semillon 100%

