



FINE AUSTRALIAN WINES

R E S E R V E

2019 Riverina

BOTRYTIS SEMILLON



Winemaking

In the Riverina, warm days, cool nights along with rich soil and fresh water from the Snowy Mountains provide the perfect growing environment for Botrytis Semillon. The last fruit of the season to be harvested in the last days of May, the sweet shrivelled fruit is left soaking overnight in a bag press to allow maximum extraction of sugar and flavour from the berry skins prior to pressing. The small volume of juice is clarified and filtered prior to the start of fermentation. Once half the sugar has been converted into alcohol the ferment has been halted by chilling the wine to 3°C. Thus producing a lush and sweet dessert wine, which is then matured for 12 months with premium French oak before bottling.

Tasting note

The bouquet presents intense marmalade like aromas of orange rind and apricot. A lush palate with upfront concentrated citrus fruit leading to nuances of almond biscotti and apricot conserve. The wine finishes remarkably balanced with subtle spice and toasted notes.

Region

Riverina

Wine Analysis

Alcohol: 11.0% pH: 3.26
TA: 10.84 g/l RS: 162.00 g/l

Style

Sweet

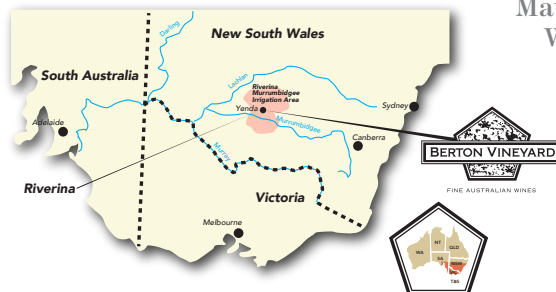
Food Match

Serve lightly chilled as a great compliment with a cheese platter or dessert.

Cellaring

Ready to be enjoyed now but ability to cellar well for 5 or more years.

Matthew Santos
Winemaker





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Packaging Detail



Carton

Range:	Reserve Range
Product:	Botrytis Semillon
Approx. Case Weight:	10kg
Bottle Barcode No:	9335966000254
Carton Barcode No:	19335966000251
Bottle:	H375 Conica Bordelaise
Bottle Weight (grams):	400
Package Weight (grams):	780
Bottle Dimensions (hxd):	285.2mm x 59.1mm
Carton Size:	12 pack
Carton Dimensions:	246mm x 185mm x 290mm
Slipsheet Configuration:	100 (export)