

### Tasting Notes

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**Vintage**  
2007

**Variety**  
100% Semillon

**Technical Details**  
Alc 13%  
Ph 3.30  
TA 6.9 g/L

#### Winemaking Notes

The 2007 vintage was excellent for both reds and whites in Margaret River. Minimal summer rainfall together with warm, dry days provided ideal growing conditions. With low crop yields, our semillon grapes were brimming with intense fruit flavours. The berries were pressed immediately to preserve maximum brightness. Fermentation then proceeded in two batches; 50% in new and aged French oak, and the remaining 50% in stainless steel tank. The wine underwent a brief period of maturation to enhance complexity.

#### Colour

Straw; green hues

#### Bouquet

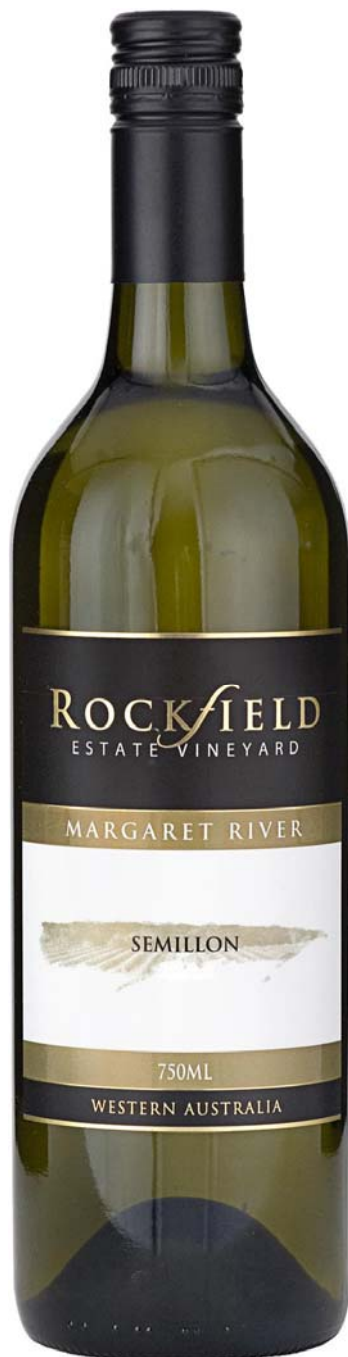
An intensely fragrant nose that bursts with aromas of citrus, nectarine and summer herbs.

#### Palate

The palate is filled with citrus, honey melon and vanillin oak.

#### Food Suggestions

A perfect match with seafood.



**5 Star Winery, James Halliday Australian Wine Companion, 2011 Edition**