



2017 Cirillo '1850' Ancestor Vine Semillon



Marco Cirillo's old Madeira clone Semillon vines obviously thrived in this cool La Niña vintage, encouraging an expression that has great dimension; a significant departure from the usual early picked expression which is often defined by more neutral flavours and bracing acidity.

Varietal wet straw aromas morph, with time in the glass, into a range of lemon curd, winter herb and honeysuckle florals.

The palate is more textural than the bouquet anticipates, mouth-filling without being in any way plump or matronly. A delicious amalgam of citrus, bees' wax, green pear and those same winter herbs, balanced and perfectly shaped, with a long lingering bright-acid finish. There is no doubt that this wine has the potential to gain further complexity with bottle age, even significant maturity. But it is a delight to drink now, and will enhance many a leafy green salad, sashimi, or seafood dish.

- Words by Grant Dickon

The Cirillo 1850 Semillon is harvested entirely of a single vineyard in the Light Pass region in the Barossa Valley believed to be the oldest Semillon (Madeira) vineyard in the world. It is one of the few remaining Madeira vineyards left in Australia. This is why it is released under the Semillon varietal name, as opposed to the Madeira region.

Picked early in the season, normally in mid-late January, it is harvested with great acidity. The fruit is handpicked and basket pressed. The wine is then tank fermented, without oak. It is then bottle aged for 5 years before being released.

Varieties: Semillon
Alcohol: 10% alc/vol
Total Acidity: 7.2gms/l
Residual Sugar: 2gms/l
pH: 2.9

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