



2014 LOVEDALE SEMILLON



Region: Hunter Valley, NSW

Winemaker: Jim Chatto

Growing Conditions

An early and dry vintage of low to moderate crops, resulting in excellent intensity and depth of flavour across varieties.

Colour

Pale Straw

Aroma

Intense citrus and lemongrass combine with bottle age characters of lanolin and toast.

Palate

Concentrated fruits of lemon and lime, beautiful acidity driving through the palate showcasing the amazing length of this wonderful aged style.

Vinification/Maturation

Once at the winery the Semillon was destemmed and pressed off skins to stainless steel tank. Here, the juice was cold settled bright before being racked off, warmed and inoculated for fermentation. The juice was fermented with a specific neutral yeast strain chosen to promote the vineyard specific flavours, and fermentation was conducted at cold temperatures to retain those delicate characteristics. Following fermentation, the wine was settled, blended and gently fined before being filtered to bottle.

Alcohol/Vol 12%