



# Single Vineyard Range

# 2018 'DAIRY HILL' Semillon

#### **VINTAGE**

An exceptional 2018 vintage this year contrary to reports. 2018 is quite different to 2017 and we believe much better in quality. We did not have many days above 40 degrees this year as well as very cool nights and mornings which have allowed the whites to retain good natural acidity and floral notes. The reds are sensational with great colour, tannin length and overall fruitfulness. 2018 is reminiscent of 2007 in style, which our belief is true but with better overall intensity and quality.

## **VINEYARD**

Our Semillon is grown on well-drained sandy loam soils located in the Mount View region of the Hunter Valley. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavour. The Dairy Hill block consistently produces the best Semillon every year.

#### WINEMAKING

After crushing and de-stemming the must was chilled to  $12^{\circ}\text{C}$ . The free run juice was kept separate from the pressings juice, then cold settled. Once settled the clear juice was racked and inoculated with selected white wine yeast and fermented at  $12\text{-}15^{\circ}\text{C}$  for approximately 13 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilised, fined and filtered for bottling.

#### **TASTING NOTES**

Our Single Vineyard wines are produced in very limited quantities from our unique 'Dairy Hill' vineyard block, only when vintage conditions have yielded the highest standard of quality fruit.

Displaying pure Semillon fruit aromas of Kaffir lime leaf and lemongrass, the palate is crisp and packed with citrus flavours. This elegant style is balanced with fine acidity and great length.

## **CELLARING**

Excellent drinking whilst young, this wine will develop in bottle with careful cellaring.

ALC/VOL: 12.5% | STD DRINKS: 7.4 | BOTTLED: June 2018

