



# 2017 CELLAR AGED ELIZABETH SEMILLON



**Region:** Hunter Valley, NSW

**Winemaker:** Adrian Sparks

## Growing Conditions

An excellent year in the Hunter Valley. Dry throughout the growing season, the vineyards burst early but a cool spring slowed the growth periods, meaning ripening was around 2-3 weeks later than usual. December saw warm weather with average rainfall allowing for healthy and clean canopies giving excellent ripening conditions. January and February saw significantly lower than average rainfall conditions which meant ripening was even and let the team have the ability to pick fruit at its optimum ripeness.

## Colour

Golden with bright green hues.

## Aroma

Classic citrus characters of lime and lemongrass are predominate with a wonderful intensity and purity.

## Palate

An elegant yet intense palate of pure Semillon fruit providing great line and length.

## Vinification/Maturation

A combination of machine and hand harvesting in the early morning to ensure the fruit was cool. Transported and then destemmed to press where only 500 Litres per tonne of the finest free run was taken. Settled, racked and inoculated for a clean & cold fermentation which took 14 days. Chilled and fined before bottling. Bottles were returned to the winery for maturation in our cellar prior to release.

**Alcohol/Vol** 10.5%