

2023 Jubilee Semillon

Wine Specs

Vintage: Varietal: Harvest: Acid: pH: Sugar: Bottled: Alcohol:

Nose:

2023 Semillon 1st of March 7.5 g/L 3.10 4.4 g/L July 2023 12.5%

Tasting Notes Colour:

Quartz white Honeydew melon, Yellow citrus and fresh

herbsMelon, thyme and white floralssupported by a refreshing acidCellar:6 years

Growing Season

Later than usual start to the growing season after a long cold winter. Relatively low rainfall and lower average temperatures making for a cool dry growing season. Good fruit set leading to slightly higher than usual crops. A vintage to remember for white varieties.

Vineyard Information

Soil Type:LateOrientation:NortPruning Method:CanYield:4 tor

Lateritic gravel/loam North-South facing Cane pruned 4 ton per hectare

Production Notes

Harvest: Crush: Fermentation: Hand picked and sorted Destemmed and gently pressed 50% French Oak (seasoned) - Wild yeast 50% Stainless Steel - Cultured yeast 3 Months on lees

Aging:

Food Pairing Notes

Pan fried scallops with miso corn sauce

Winemakers:

rs: Nathan Bailey, Eddie Giles

