

AMBERLEY
Margaret River

2004 Amberley First Selection Semillon



Background Information

First planted in 1986, Amberley was one of the first wineries to be established in the northern part of the Margaret River wine region. Here, the superb growing conditions produce grapes with elegant flavours, structure and balance.

Tasting Notes

The 2004 First Selection Semillon is deep yellow straw in colour with brilliant clarity. The aroma is an intense blend of grapefruit, limes and stonefruit which are supported by toasty charred oak.

The creamy textured palate shows nectarines and lemon grass with a long and balanced finish and clean natural acidity.

Winemaker's Notes

After handpicking, the grapes were gently pressed to release the free-run juice. One parcel was crushed and left on skins for 16 hours "skin contact time" to enhance the extraction of grassy-lime flavours from the skins. Juice was then run-off for settling and eventual racking to oak for fermentation using a variety of differing yeast types. A number of barrels were allowed to commence a 'natural' fermentation without the addition of yeasts. Partial malo-lactic fermentation occurred naturally in a number of barrels. Following fermentation the wine was topped in barrel and left on its lees and stirred fortnightly (battonage). After nine months of maturation the best barrels are selected for the First Selection Semillon.

Vintage
2004

Growing Areas
Margaret River

Grape Variety
Semillon

Winemaker
Paul Dunnewyk

Food Suggestion:
Enjoy with salt and pepper calamari with lemon and gherkin tartare.

Alcohol
13.5%

pH
3.28

Acidity
6.6 g/litre