

AMBERLEY

Margaret River

FIRST SELECTION SEMILLON 2003

The 2003 First Selection Semillon is pale golden in colour with a brilliant clarity. The aroma is a complex blend of capsicum, pineapple and grapefruit with a floral lift supported by limey toasty oak. The creamy and textured palate shows nectarines, lemon-grass and zesty lime flavours which are well balanced by the natural acidity.

Paul Dunnewyk

VINEYARDS

Fruit for the First Selection Semillon is sourced principally from our estate vineyards, particularly Amberley B Block, in the Northern Margaret River region. Vineyards selected are of exceptional quality, producing fruit that is characterised by green apple, passionfruit and toffee apple flavour profiles, with crop levels ranging from 4-6 tonnes per hectare. To achieve maximum complexity and quality vineyard parcels are kept separate throughout the winemaking process until final blending.

VINTAGE

Warm to hot weather conditions in February advanced the ripening of all white varieties resulting in a rapid beginning to vintage as the varieties attained physiological ripeness together. Cool weather then dominated vintage from the middle of March and throughout April delaying the arrival of all red varieties. In summary a difficult yet successful vintage.

HARVEST NOTES

The Amberley B Block Semillon was harvested on the 11th of March. Fruit was in pristine condition with good acidity and bright flavours. The yield averaged 4 tonnes per hectare with a Baumé of 12.5 degrees.

VINIFICATION

Our First Selection Semillon is a hand-crafted wine to which passionate attention has been paid to produce a complex wine with intense varietal characteristics. Select parcels of Semillon are picked from our vineyard during March, crushed and skins gently pressed. A proportion of the juice is fermented in new French oak using a select number of wine yeasts in order to enhance complexity. Following fermentation the wine is left on its lees to provide a creamy and buttery texture. Prior to bottling the wine in barrels is blended with a tank fermented component to further add depth and enhance varietal characteristics.

ALCOHOL: 13.5 %

TITRATABLE ACIDITY: 7.0 g/L

pH: 3.30
