



KRINKLEWOOD
Vineyard



Dessert Semillon

Vintage :	2005
Region :	Hunter Valley, NSW
Grape Variety :	100% Semillon
Oak Maturation :	nil
Release Date :	December 2005
Cellaring Potential :	up to 8 years
Alcohol :	9 %
pH :	3.20
TA :	12.31 g/L
VA :	1.5 g/L
Residual Sugar :	276 g/L

FRUIT

This vintage was one blessed with excellent conditions and the fruit ripened in perfect timing with the right pH, fruit flavour & baume, a result we believe also due to Biodynamic viticulture practices.

WINEMAKING

The fruit was handpicked in the cool of the night at perfect ripeness and was crushed with only the premium free-run juices being used. Fermentation took place in Stainless Steel under cool conditions with minimal acid adjustments. The wine was bottled early to retain all the fresh lively fruit characters that typify a classic Hunter Semillon with a very fine filtration.

CHARACTERISTICS

Pale golden in colour, the wine displays concentrated citrus aromas entwined with hints of marmalade & spicy oak. It exhibits a luscious round palate with intense fruit characters that are well balanced by minimal acidity providing a long smooth finish.

CUISINE

This wine would make a great match to caramelised pear tart or cheese platter

AWARDS

Trophy winner & Gold medal Hunter Valley Boutique Wine Show 2005

