



KRINKLEWOOD

Biodynami Vineyard



2006 Semillon

Vintage :	2006
Region :	Hunter Valley, NSW
Grape Variety :	100% Semillon
Oak Maturation :	nil
Release Date :	August 2006
Cellaring Potential :	up to 10 years
Alcohol :	10.5%
pH :	3.26
TA :	7.78 g/L
VA :	.18 g/L
Residual Sugar :	<1.0 g/L

FRUIT

The 2006 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 optimum 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

A pale green wine with a concentrated bouquet of citrus & pineapple entwined with a hint of passionfruit. The palate is crisp & lively with a long clean citrus finish enhanced by the balanced acids and intensity of fruit flavours.

CUISINE

This wine would make a great match to seafood or antipasto.

AWARDS

Silver medal Hunter Valley Wine Show 2006
Silver medal Royal Melbourne Wine Show 2006
Silver medal Hunter Valley Boutique Winemakers Show 2006