



KRINKLEWOOD

Biodynamic Vineyard



2009 Semillon

Region :	Broke Fordwich Lower Hunter Valley, NSW
Grape Variety :	100% Semillon
Oak Maturation :	nil
Release Date :	May 2009
Cellaring Potential :	up to 7 years
Alcohol :	9.8%

FRUIT

We believe 2009 will join the 'best vintage' list for Krinklewood. Consistent warm temperatures throughout the growing season produced generous volumes overall. The Semillon berries were picked at optimum ripeness in the cool of night on February 1st and 2nd at 10.4 Baume.

WINEMAKING

The fruit was crushed with only the premium free-run juices being used. Fermentation took place in Stainless Steel tanks under cool conditions, and the wine was bottled early to retain freshness of the primary fruit characters, and minimal filtration.

CHARACTERISTICS

Pale straw with a luminous green hue, this wine has a bouquet of subtle tropical fruit flavours with accentuated citrus and floral notes. It is a finely structured Semillon displaying ripe citrus flavours, a tight acid line and refreshing finish. Crisp and low in alcohol - it is perfect to enjoy now or is also suitable for cellaring.

CUISINE

The perfect accompaniment with fresh shellfish.

AWARDS

Nil entered.

