



KRINKLEWOOD

Biodynamie Vineyard



2007 Semillon

Region :	Hunter Valley, NSW
Grape Variety :	100% Semillon
Oak Maturation :	nil
Release Date :	August 2007
Cellaring Potential :	up to 8 years
Alcohol :	10.3 %

FRUIT

The 2007 vintage was outstanding with excellent conditions and the fruit ripened in perfect timing with the right pH, fruit flavour & baume.

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 tanks under cool conditions, and the wine was bottled early to retain freshness of the primary fruit characters with a very fine filtration.

CHARACTERISTICS

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

CUISINE

The perfect accompaniment with antipasto, Barbeques & alfresco luncheons.

AWARDS

GOLD Medal winner Royal Melbourne Wine Show `07
BEST WHITE Organic Wine Show 2007