

# Elderton

## Botrytis Semillon

### Vintage 2005

#### THE WINE

**Colour:** Brilliant gold.

**Nose:** Apricot nectar, figs and treacle.

**Palate:** Explosion of apricot, pineapple and creamy mango characters fill the front palate, the wine then shows wondrous length that is caused from beautifully crisp acidity. A serious desert wine akin to those from Sauterne.

**Alcohol:** 11.5 % Alc/vol

**Ageing:** Expect this wine to drink superbly over the short to mid term, and with good cellaring those that love old gentile marmalade characters will be truly rewarded.



#### **HISTORY**

*We source our Botrytis Semillon from the Riverina wine region in New South Wales which has traditionally been recognised as the producer of Australia's greatest award winning Botrytis wines. This wine was formally known as Golden Semillon in the Elderton portfolio, but the name has now been changed to reflect exactly what is in the bottle. This wine continues to be hugely successful in the show circuit and with those that taste it worldwide. The 2002 vintage was the Australian representative and just missed out on the title for the world's best dessert wine at the London International Wine and Spirits Competition.*

#### **VITICULTRE**

*Maintaining our philosophy of making rich concentrated Botrytis Semillon wines, the fruit is left on the vines until the optimum point of botrytis infection. The vineyard is a selected botrytis vineyard, and for this reason, it is especially pruned early in the season.*

#### **WINEMAKING**

*Upon completion of crushing and pressing, both free-run juice and pressings are combined to maximise the intense sugar and flavour compounds. Fermentation is slow, as the yeast is almost inhibited by the concentration of sugar. On completion of fermentation, the wine is eventually sent to the bottling line and then receives around 3 months bottle maturation before release.*

#### **FOOD — A PERFECT MATCH**

*Maggie Beer's Pheasant Farm Pate, blue cheese, crème brulee or drizzled over vanilla ice cream and summer fruits.*

#### **ACCOLADES**

**DOUBLE GOLD** - San Francisco Wine Competition 2006

**SILVER** - Brisbane Wine Festival 2006

**92 Points** – Robert Parker 2006