

# Elderton

## Botrytis Semillon

### Vintage 2007

#### THE WINE

- Colour:** Luminescent straw / gold.
- Nose:** Delicious aromas of mango, apricots with hints of mixed nuts.
- Palate:** There is an explosion of apricot and pineapple flavours which give way to fantastic lemon like acidity. An amazing wine which combines the best style attributes of the new and old world.
- Alcohol:** 10.5 % Alc/vol
- Ageing:** Expect this wine to drink superbly over the short to mid term, and with good cellaring, those that love old, gentle marmalade characters in their botrytis 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.*