

miles from nowhere

margaret river

2010 Semillon



tasting notes

Appellation: Margaret River

Varietals: 100% SEMILLON:

Alc/Vol.: 11.7%

Closure: Screwcap

Winemaking notes: Winemaking notes: The best block of Semillon fruit from the Miamup Road vineyard was harvested to make this stand alone varietal. Harvested in the cool of the night using mechanical harvesters, the grapes were crushed and lightly pressed under inert conditions to avoid extracting harsh and bitter phenolics, and oxidation. Following settling, the wine were racked, warmed and inoculated for ferment. Approximately 15% of the juice was transferred to French oak barrels for fermentation while the balance of the blend was fermented in stainless steel vessels. A traditional yeast used for Semillon was selected to enhance the varietal characters of the fruit and to produce an aromatic, clean wine. The tank ferment was conducted at a cool temperature of around 12 - 14°C to maintain fruit aromatics and lasted for 14 days. The barrel portion was fermented at slightly higher temperature and was complete after 11 days. Once settled the tank ferment was racked off gross lees, while the barrel portion had two months on lees. The wine was blended, fined and then filtered for bottling.

Cellaring: Drink now or cellar 5 to 8 years.

Appearance: Pale to medium straw.

Nose: A pungent wine of green peas and grass, lemon citrus and minerals with a hint of spicy oak.

Palate: A light bodied wine with racy acidity and lifted fruit. Crisp and dry with lingering flavours.

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