

2008 Allyson Parsons Semillon Sauvignon Blanc

VITICULTURE / PRODUCTION

GI / Appellation:	Barossa Valley
Filtration/Fining:	Fining, steril, membrane
Varietal Composition:	87% Semillon 12% Sauvignon Blanc
Wood Treatment:	Nil
Viticultural notes:	The Semillon component of this wine was sourced from Angaston in the Barossa Valley. The fruit is from vineyard 80 years plus. The soil is sandy. The vines are pruned to two canes on a single wire trellis.

CHEMICAL ANALYSIS

At picking

Baume:	12.45
pH:	3.32
Total Acid:	7.30

In bottle

Alcohol:	12.4
pH:	3.17
Total Acid:	6.20
Free/Total SO ₂ :	34/98
Residual Sugar:	2.10

WINEMAKER'S NOTES

Colour: light yellow with a green hue.
Nose: passionfruit, lemon and lime.
Palate: soft palate with passionfruit, lemon, lime.

Winemaker's Tasting Notes:

A crisp vibrant wine with upfront fruit flavours. The nose and palate are dominated by passionfruit, Lemon and Lime. A fresh crisp acid finish enhancing the citrus charters on the palate with great length. This would make a lovely summers drink by the pool or beach.