

## Allyson Parsons

**2008 SEMILLON SAUVIGNON BLANC**

*Basket Pressed*

*BAROSSA VALLEY*

### Viticulture and Production

*Varietal Composition: 87% Semillon 12% Sauvignon Blanc*

*Wood Influence: Nil*

*Viticultural Notes: The Semillon component of this wine was sourced from Angaston in the Barossa Valley. The fruit is from a vineyard 80 years plus in age. The soil is sandy. The vines are pruned to two canes on a single wire trellis.*

### Chemical Analysis

At Picking		In Bottle	
<i>Baume:</i>	12.45	<i>Alcohol:</i>	12.4% v/v
<i>pH:</i>	3.32	<i>pH:</i>	3.17
<i>Total Acid:</i>	7.30 g/L	<i>Total Acid:</i>	6.20

### Winemakers Notes

*Colour: Light yellow with a green hue.*

*Nose: Passion fruit, lemon and lime.*

*Palate: Soft palate with passion fruit, lemon and lime.*

### Tasting Notes

*A crisp vibrant wine with up front fruit flavours. The nose and palate are dominated by passion fruit, lemon and lime. A fresh crisp acid finish enhancing the citrus characters on the palate with great length. This would make a lovely summers drink by the pool.*

