



Aspect	:	South – West facing slopes
Elevation	:	450m – 520m
Soil Type	:	Medium texture gravelly soils with a structured clay layer
Clones	:	SB9, SB11, SB161, SB316, SB317 / Sem
Rootstock	:	R99, R110, 101-14, Ruggeri 140
Planting Date	:	1998 – 2004
Irrigation	:	Post harvest irrigation only
Trellising	:	Extended Perold
Plant Density	:	2 564 – 2 857 vines / ha
Production	:	7 400 x 750ml bottles
Harvest Date	:	27 February 2008 – 07 March 2008
Analysis at Harvest:		
	Sugar:	S.B: 23.0°B SEM: 21.4°B
	Total acid:	S.B: 8.2 SEM: 6.4
	pH:	S.B: 3.17 SEM: 3.12
Yeasts	:	VL3
Method	:	The 2008 vintage was cool. The grapes were handled reductively through all the winemaking phases to ensure that all the crisp cool climate flavours were captured in the bottle. The grapes were given 12-18 hours of skin contact before pressing and the juice was allowed to settle for two days at 5-8°C before being racked after which VIN7 / VL3 yeast was added. Fermentation took place at between 12 - 14°C and the wine was left on the lees for 8 weeks, adding richness and fullness to the wine. The Semillon component of the blend was naturally fermented in 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels for 9 months.
Date of Bottling:		18 January 2009
Analysis at Bottling:		
	Alcohol:	13%
	Residual sugar:	2.1
	Total acid:	6.0
	pH:	3.13
Description	:	Honey-lemon characters, rich full-bodied, well rounded with a lively acidity on the finish.
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