

2023

WILYABRUP SEMILLON



Tasting Notes

Nose: Lovely sweet lift of lychee and delicate jasmine florals, and hints of citrus and orange blossom, all with a fine misting of sea spray and oyster shell.

Palate: A full bodied palate that is both textural with some richness initially, an engaging mid palate featuring sweet fruits of lychees, cumquats, and honeydew melon, all driven along the palate by a delicate yet integral acidity that gives the wine length for days.

Pairing: BBQ marron with a lime cream sauce.

Technical Notes

Vineyard: This is estate grown fruit from vines planted in 1983.

Winery: The fruit was picked in the coolest part of the night and processed immediately to capture the delicate flavours of the Semillon. Allowed to settle for a day the juice was racked and then inoculated for fermentation. After a Baume drop of 2, a portion was then drained to a new French oak puncheon to continue fermentation. Both portions were then left on lees for 8 months before being blended back together and bottled.

Fermentation: 33% New French oak puncheon, 67% stainless steel

ABV (%): 11.6

Acidity (g/L): 6.25

Sugar (g/L): 0.17g/L

Cellaring: 8-10 years +