

# 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 +



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