



## KEITH TULLOCH WINE

### **BOTRYTIS SEMILLON 2005**

**Variety:** 100% Semillon

**Region:** 100% Hunter Valley, NSW, Australia

**Style:** Rich 'cordon-cut' fruit character with smooth botrytis complexity.

### **TASTING NOTE**

A full gold colour with ultra rich fruit power, this wine also exhibits strong botrytis influence. An amalgum of cumquat, honey and citrus characters offset by clean and long lingering acidity.

### **WINEMAKING**

Made from late hand-harvested ripe Semillon fruit with natural Botrytis Cinerea (Noble Rot), the vines are cordon cut to concentrate the fruit sweetness and preserve the fresh natural acid. This wine was matured for 8 months in new and one year old French barrels adding vanilla richness and balance.

### **ANALYSIS**

Alcohol 12.3%

Titrateable Acid 8.0g/l

pH 3.65

### **CELLARING**

An exotically concentrated sweet white wine with the potential for improvement with cellaring for up to 5 – 7 years.

This wine is sealed under screw-cap for your convenience and to preserve its fresh and bright fruit characters.



For more information about Keith Tulloch wines please visit [www.keithtullochwine.com.au](http://www.keithtullochwine.com.au)

*For more information about the Wine Angel Portfolio please visit [www.wine-angel.com](http://www.wine-angel.com) or contact Michele Anderson at 212-627-0330 or [anderson@wine-angel.com](mailto:anderson@wine-angel.com)*