



KEITH TULLOCH WINE

Botrytis Semillon 2006

Variety: 100% Semillon

Region: 100% Hunter Valley, NSW, Australia

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

TASTING NOTE

A fine green-gold color with rich fruit power, this wine also exhibits botrytis influence. A refined palate of cumquat, wild honey, quince & pear characters offset by clean and long lingering acidity.

WINEMAKING

Made from late harvested super-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 background vanilla allure and length.

WINEMAKERS COMMENTS

This is a classic Sauternes-style desert wine, with beautiful fruit richness, that definitive Botrytis apricot / cumquat lift, and clean, bright acidity onto the finish.

ANALYSIS

Alcohol 12% Titratable Acid 6.5 g/l
pH 3.53 Residual sugar 160 g/l
VA 0.7 SO₂ 35 / 290 ppm

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 contact Keith Tulloch Wine, Hermitage Road, Pokolbin NSW 2321 Australia, or visit www.keithtullochwine.com.au