



## Single Vineyard Range

# 2021 'DAIRY HILL' Semillon

#### **VINTAGE**

2021 began with an unusually cool weather pattern as a result of a 'La Niña' influence. A protracted cool growing season which required a combination of green harvesting and shoot thinning to control potential yields. Rigorous vineyard sorting then followed from our south-east facing Dairy Hill vineyard block. The result was 37% less volume than average.

#### **VINEYARD**

Our Semillon is grown on well-drained sandy loam soils located in the Mount View region of the Hunter Valley. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality. The crop yields are relatively low, producing excellent concentration of fruit flavour. The Dairy Hill block consistently produces the best Semillon every year.

#### WINEMAKING

The winemaking has continued to be finetuned with this wine. Fruit chilled to <10 degrees C, whole cluster pressing to a stainless-steel settling tank for 11 hours before being racked taking light solids to its fermentation tank. Warmer fermentation temperatures here 16-18C which in combination with the solids was to develop structure and weight from a finer more delicate vintage. Retained on yeast lees post-fermentation for 4 months to contribute additional weight and texture. Phenolics were worked through a combination of oxidative juice handling and microoxygenation.

#### TASTING NOTES

Our Single Vineyard wines are produced in very limited quantities from our unique 'Dairy Hill' vineyard block, only when vintage conditions have yielded the highest standard of quality fruit.

Displaying pure Semillon fruit aromas of Kaffir lime leaf and lemongrass, the palate is crisp and packed with citrus flavours. This elegant style is balanced with fine acidity and great length.

### **CELLARING**

Excellent drinking whilst young, this wine will develop in bottle with careful cellaring.

ALC/VOL: 11.8% | STD DRINKS: 7.0 | BOTTLED: May 2021

pH: 3.21 | TA: 6.6 g/l

