

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2008/2009 Brokenwood Umpire's Vineyard 'Sticky Wicket' Semillon

Variety: 100% Semillon
Region: Cowra - NSW

Winemakers Comments:

This is our special release of a dessert wine from the Umpires Vineyard and the fruit is 100% Semillon. All went through the cordon cut process and a very small parcel achieved extraordinarily high sugar through berry shrivel.

Vinification:

The raisin fruit usually requires a period of 'soaking' so that when pressed the high sugar juice is extracted. Sulphur and chilling is used to prevent wild yeasts gaining hold. The ferment is usually slow due to the high sugar. The decision to stop the ferment (by chilling) is made depending on the balance of acid, alcohol and sugar. This style is fermented in stainless steel and bottled immediately to retain freshness and character.

Tasting Notes:

Although not botrytis influenced the raisin fruit gives a glaze fruit richness to the aroma. Ripe fig, orange peel aroma combined with a slight volatile lift. The palate has length and complexity. Although low alcohol, a luscious mouth feel from the retained sugar. More glaze fruit flavours that carry right to the end and supported by a zesty acid balance. A great dessert style giving richness without any cloying characters.

Drink now.

Food:

Fresh fruit, especially peaches, light dessert or over icecream

Technical Data:

Alcohol 8.0%
pH 3.40
Acidity 9.42 g/L
Residual Sugar >300 g/L

Availability: 375ml

RRP: A\$22.00

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