



# Late Harvest Semillon 2006

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## **WINEMAKER**

Christa Dean

## **VITICULTURIST**

Martin Pfeiffer

## **FRUIT SOURCE**

Whistler Wines, Heysen Estate Vineyard,  
Seppeltsfield Road, Marananga, Barossa Valley

## **WINE MAKING**

Following the harvest of fruit for the Reserve Semillon in mid March, the remaining fruit was left on the vine for a further four weeks to allow the sugars to concentrate. Grapes were then picked, fermented in stainless steel hoppers, and bottled after 6 months with no added sugars.

## **THE WINE**

This sweet style wine has a savoury melon nose and is accompanied by a palate bursting with flavours of Granny Smith apples and citrus. A wonderful wine with cheese and for those who prefer a sweeter style.

## **TECHNICAL DATA**

pH: 3.1

T.A.: 6.98 g/l

Residual sugar: 35g/l

Alcohol: 13%

## **RECOMMENDED RETAIL PRICE**

\$18.00

## **RECOMMENDED CELLARING**

Ready to drink now or can be cellared until 2012.

