

TASTING NOTE

Lyrup Crossing Semillon Chardonnay 2008



About This Wine

Careful selection of the individual component wines was conducted to create a delicate, crisp and refreshing style of wine showing elegance and finesse. The grapes selected for this wine were crushed by an air bag press and left on skins for a carefully monitored period of time to ensure extraction of delicate flavours without imparting harshness to the pure juice. The free run juice was lightly pressed and cold settled at ultra low temperatures then very slowly fermented using selected yeast strains to enhance the natural fruit aromas of the Semillon. Yeast strains selected from the French Champagne wine region were used on the Chardonnay juice to give crystal clear varietal expression. The ferment took 5 weeks to complete in temperature-controlled vessels.

Vineyard Region

90% Riverland. 10% McLaren Vale, South Australia

Grape Varieties

70% Semillon, 30% Chardonnay

Vintage Conditions

The spring and summer conditions were quite beneficial to growing, with few extreme heat days and very little rain. These perfect conditions during the ripening season helped the fruit develop consistency and concentration with a good balance between flavour and physiological ripeness. Harvest time also was dry, with machine harvested fruit picked in the cool of the night delivered to the winery in outstanding condition.

WINEMAKER'S COMMENTS

Colour

This wine exhibits a very pale straw colour with a green tint.

Nose

The nose shows notes of cut grass and with a subtle tropical and citrus blossom character.

Palate

On the palate this elegant wine shows intensity and concentration. Flavours include lychee, cut grass with a balanced citrus lift and rock melon from the Chardonnay. Perfect balance of intense yet elegant fruit characters is skilfully over laid on a structure showing crisp acidity and overall freshness. Bright primary characters and balanced cleansing acidity make this wine a rewarding drink. This wine pairs well with a range of seafood and chicken dishes.

Laboratory Analysis

Alc/Vol : 12.5% pH : 3.29 Total Acid : 6.88 g/L Residual Sugar : 4.00 g/L