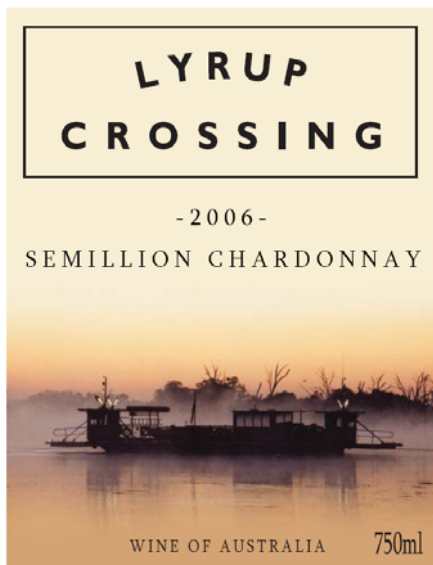


## TASTING NOTE

### Lyrup Crossing Semillon Chardonnay 2006



#### *About This Wine*

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 must was then ever so lightly pressed and cold settled at ultra low temperatures. The free run juice was 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. Careful selection of the individual component wines was conducted to create a delicate, crisp and refreshing style of wine showing elegance and finesse.

#### *Vineyard Region*

90% Riverland. 10% McLaren Vale, South Australia

#### *Grape Varieties*

70% Semillon, 30% Chardonnay

#### *Vintage Conditions*

A dry harvest period in 2006 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 13.0-13.5°Be.

### 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*

This is an elegant wine showing intensity and concentration on the palate. Flavours include lychee, cut grass with a balanced citrus lift and rock melon from the Chardonnay. The 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