

## Lyrup Crossing Semillon Chardonnay

### Vintage

This year vintage in the Riverland proved ideal for growing grapes. Although the crop size was down, a rain free harvest period resulted in above average quality. The fruit was picked at optimum flavour ripeness of between 12.0-13.0oBaume.

The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Both Semillon vineyards are situated on sites sloping directly down to the Murray River, therefore benefiting from the moderating effects of the day/night convection cycles associated with these types of land formations. Chardonnay fruit was selected to be complementary in character without dominating the delicate Semillon.

### Vinification

The cold grapes were crushed into the chamber of a large air bag press and skin contacted for a carefully monitored period to ensure extraction of delicate flavours without imparting harshness to the pure juice. The must was then ever so lightly pressed. Cold settling followed immediately at ultra low temperatures. The free run was kept separate to ensure that only the finest juice was used to ensure a wine of premium quality. This juice was then very slowly fermented using selected yeast strains to enhance the natural fruit aromas of the Semillon. Yeast strain 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. Subsequent monitoring and tasting of the individual component wines was conducted to create a delicate, crisp and refreshing style of wine showing elegance, finesse and concentration.

### Description

This wine exhibits a very pale straw colour with a green tint. The nose shows notes of cut grass and with a subtle tropical and citrus blossom character. 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 skillfully over laid on a structure showing crisp acidity and overall freshness. Bright primary characters and balanced cleansing acidity make drinking this wine a rewarding.

This wine will pair well with a range of seafood and chicken dishes. Also, ideal with warm salads..



#### Technical

Alcohol by volume;	12.5%
pH;	3.299
Total Acid;	6.88g/L
Residual Sugar;	4.9g/L
Varieties;	70% Semillon 30% Chardonnay
GI;	100% Riverland South Australia