

# LONG FLAT

## SEMILLON SAUVIGNON BLANC 2008

There's nothing like a relaxed chat with loved ones or friends, especially over a glass of our Long Flat Semillon Sauvignon Blanc, always an unwooded style - full of fresh fruit character and zippy flavour.

### *Viticulture*

Vintage conditions in 2008 were warm and dry which produced small berries, resulting in concentrated rich flavours. The Semillon and Sauvignon Blanc were picked early to retain fruit freshness and natural acidity.

### *Winemaker's Comments*

Harvesting occurred in the cool hours of the morning. Then the grapes were de-stemmed and crushed and pressed through the gentle action of an air bag press, before fermenting at cool temperatures to ensure the wine retained its vineyard freshness. This blend of 80% Semillon and 20% Sauvignon Blanc has aromas of lemon zest, meadow hay and floral undertones. The palate is refreshing & crisp with citrus characteristics of lemon and grapefruit.

### *Technical Information*

Region	: South Australia - including Riverland, Clare and McLaren Vale
Harvest	: February 2008
Alc / Vol	: 11.5%
Total Acid	: 6.6g/l
PH	: 3.35
Residual Sugar	: 6.0g/l

