

## Stony Brook Semillon 1998

This is a well balanced wine with the lemony freshness of the fruit being well integrated with the spicy oak flavours. The wine has a smooth, creamy texture, a full, rich middle palate and a lingering aftertaste. A must for Semillon lovers.

**variety :** Semillon | Semillon

**winery :** Stony Brook Vineyards

**winemaker :** Nigel McNaught

**wine of origin :**

**analysis :** alc : 14.0 % vol   rs : 3.8 g/l   pH : 3.23   ta : 7.0 g/l

**ageing :** This wine should be at it's best within the next year and will mature well for another 2 to 3 years.

**in the cellar :** This is a well balanced wine with the lemony freshness of the fruit being well integrated with the spicy oak flavours. The wine has a smooth, creamy texture, a full, rich middle palate and a lingering aftertaste. A must for Semillon lovers. The grapes for this wine came from low-yielding, 70 year old bush vines and were picked at maximum ripeness. Fermentation took place in French oak barrels; with 50% being new and 50% used barrels; followed by 8 months of barrel maturation.

This Semillon goes exceptionally well with blackened fish, crayfish curry and other full flavoured seafood dishes.

