

Withington Semillon 2008

Pale, bright yellow with green tint. Super, attractive nose that gets your immediate attention. Lemon, lime, lees with almond backing. Rich, full and demonstrative. Full but elegant in the mouth with flavours as the nose promised with addition of red apple and hints of nettle. Beautifully textured palate. Clean and crisp with finely tuned acids which will assist in long development yet so very attractive to drink now. Developing complexity. Lots of potential to prove yet so very drinkable now. - *Dave Hughes*

variety : Semillon | 100% Semillon

winery : Withington Wines

winemaker : Negociant

wine of origin : Darling

analysis : alc : 12.1 % vol rs : 1.5 g/l pH : 3.67 ta : 5.3 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

about the harvest: Grapes were handpicked at 22° B.

in the cellar : No skin contact was allowed; thereby ensuring a vibrant, green juice was extracted from the grapes. Cold fermentation took place at a temperature of 12°C with Vin 7 as the yeast. Some lees aging on the fine lees was undertaken before bottling.

