



2004 Semillon / Sauvignon Blanc

Coriole Semillon Sauvignon Blanc has been produced since 1995. It is a fresh fruit style where the wonderful base of McLaren Vale Semillon gets aromatic lift with Adelaide Hills Sauvignon Blanc.

Vineyards

The Semillon is taken from two vineyards in McLaren Vale. The Sauvignon Blanc is sourced from Lenswood in the Adelaide Hills. This old world blend is particularly well suited to the maritime climate of these two regions.

Winemaking Notes

The grapes are harvested from late February to March depending on season and yield. A very small volume finishes fermentation in small French oak. In 2004 this wine was used to enhance texture and flavour.

Vintage

The 2004 harvest was a moderate, mild growing and picking season. Fruit was under no disease pressure, and vintage staff were never under extreme pressure. Quantities were a little above normal. Varietal characters were very strong and overall assessment was high through all levels of fruit.

Tasting Notes

This blend has fresh fruity aromas of lycee, apple and quince. It is a dry style with fullness and long texture. There is a distinct apple scent in the aftertaste. The blend gains by exploiting the best characters of each region and what it offers each grape variety, giving more interest and complexity than many varietal Sauvignon Blancs. With its fresh clean fruit-driven flavours, this wine is ideal with seafood and fish, white meats, cream pastas and antipasto.

Technical Notes

Bottling Date: 15.06.2004

Sizes: 750ml

Region (GI): 61% McLaren Vale, 39% Adelaide Hills

Varietal Composition: 61% Semillon 39% Sauvignon Blanc

Alcohol: 13.5% alc/Vol

Total Acidity: 6.21 g/L

pH: 3.18

RS: 3.5

CSPC: 9319093200305

Allergens: The use of natural fining agents may have been used. Traces of egg, fish or nuts may occur.

www.coriole.com

Coriole Vineyards - PO Box 9 McLaren Vale SA 5171

Phone: +61 (08) 8323 8305 - Fax: +61 (08) 8323 9136

