



# 2020 DRY WHITE WINE NO. 1

Lime juice, wintergreen, green apple and white blossom. Bright green apple crunch and lime citrus from the Semillon, Chardonnay brings some greater middle palate weight and a softness from maturation in neutral oak barrels. The bright lime acidity driving the palate length.

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## Region

Yarra Valley, Victoria, Australia.

## Varietals

A white blend of 80% Semillon and 20% Chardonnay.

## Vines

Fruit for this wine was sourced from a dry grown block south of Underhill Vineyard, slightly higher in elevation. A Bordeaux inspired white blend of Semillon and Chardonnay.

## Cellaring

A bright and refreshing young wine on a summer's day, all zingy and zesty. The real beauty here will come from some cellar maturation. The magic of Semillon will shape this with time into a toasty and deeply layered mature wine. Rewarding careful cellaring for up to 10 years.

## Winemaking:

Both Semillon and Chardonnay were hand harvested, chilled in a cool room overnight and whole bunch pressed. This gives us the finest juice with minimal phenolics or grip. Fermentation in old oak barrels lending weight and texture.

**Analysis:** ALC: 12.5%