



2006 “VALLEY’S END” SAUVIGNON BLANC SEMILLON

Colour: Youthful pale green.

Aroma: Fresh aromas of stonefruit; citrus and nettles with just a suggestion of struck flint

Palate: The palate is crisp, fresh and flavoursome with the stonefruit / nettle nuances ever present from the Sauvignon component and a little richness from the Semillon.

Summary: Perfect over the next couple of summers. Great with fresh yabbies.

Technical Information

Region: 100% Clare Valley, South Australia

Variety: Sauvignon Blanc and Semillon

Alcohol / Vol: 13%

Acidity: 7g/L TA

pH: 3.13

RS: 2.8g/L

Fermentation: 100% Stainless Steel ferment as usual; 30% natural fermentation.

