

Elderton

2017 Barossa Semillon

History

Semillon has a very long and proud history in the Barossa Valley, and is home to the oldest vineyards of this variety anywhere in the world. It has been 21 years since Elderton last made a dry Semillon in 1996, as attentions were shifted to making a sweeter dessert style wine (Golden Semillon). The Ashmead family have now deemed 2017 the perfect time to again show a dedication to dry Semillon, and to try to protect and promote the history and traditions of this amazing Barossa varietal well into the future.

Vineyard Information

Our Greenock vineyard on the western ridge of the Barossa Valley is the sole provider of fruit for this wine. Originally planted in 1915 by the Helbig family, it was farmed by three generations of Helbigs, and was eventually purchased by the Ashmead family in 2010. It is an absolutely stunning vineyard that has been the desire and / or envy of every Barossa winemaker for the past couple of generations.

Winemaker's Comments

Semillon has forever been a Barossa stalwart variety. Whilst its origins were in fortified winemaking, the last 40 or so years have seen the Barossa discover its versatility from everything in between a rich, round and warming dry white wine, to something that is lean and racy and begging to be eaten with oysters. Our latest incarnation is meant to be somewhere in the middle of both of these styles, with partial barrel fermentation giving texture but an acid backbone that makes it a refreshing drink that is delicious right now.

Style	Elegant, textural, focused
Colour	Pale straw
Aroma & Palate	Supple, generous palate, snow pea, grassy & gooseberry
Alc/Vol	12.5%



Barossa Semillon 2017

Semillon 100%

Style: Elegant, textural, focused

Vineyard Source: 100% Estate Grown, Greenock

Picking Date: 6 March 2017

Oak: Mostly stainless steel, with some parcels partially wild fermented in older French oak hogsheads

Cellaring: Drink now or cellar confidently for 7+ years