



CHARDONNAY SEMILLON

SAUVIGNON BLANC

HUNTER & ORANGE CHARDONNAY	63%
HUNTER VALLEY SEMILLON	25%
ORANGE SAUVIGNON BLANC	12%

DUE TO WARM GROWING CONDITIONS, HUNTER VALLEY CHARDONNAY DEVELOPS A FULL, WARMING PALATE PACKED WITH RIPE PEACHES AND MELONS. IT'S COMBINATION WITH CHARDONNAY FROM THE COOLER ORANGE REGION AND WORLD FAMOUS HUNTER VALLEY SEMILLON ADDS TROPICAL AND CITRUS CHARACTERS TO THE WINE AND LENGTHENS THE PALATE. THE ORANGE REGION IS ALSO GAINING CRITICAL ACCLAIM FOR THE PRODUCTION OF SAUVIGNON BLANC. IT'S ADDITION HERE INTENSIFIES THE TROPICAL FRUIT CHARACTERS AND PROVIDES SOME HERBACEOUS COMPLEXITY TO THE WINE.

THE SEMILLON, SAUVIGNON BLANC AND HALF OF THE CHARDONNAY PARCELS WERE FERMENTED AND MATURED IN STAINLESS STEEL TO MAXIMISE FRUIT INTENSITY. A SELECTION OF NEW AMERICAN & FRENCH BARRELS WERE USED FOR FERMENTATION AND MATURATION OF THE REMAINING CHARDONNAY. THESE BARREL PORTIONS PROVIDE SPICY, VANILLIN CHARACTERS TO THE WINE AND SMOOTHNESS, DUE TO MALO-LACTIC FERMENTATION.