



2005 Parri Estate Noble Semillon



The Vineyard

The 2005 Noble Semillon is a limited release from the Parri Estate vineyard at Mt Compass. A warm, dry 2005 growing season provided good conditions for sugar accumulation and berry shrivel and late rains ensured a healthy but controlled 'botrytis' or 'noble rot' infection in the Semillon.

Harvested from the 'Gully' block in June 2005, all fruit was hand picked into 500kg bins where it was allowed to soak over night to extract sugar and some botrytis character from the skins before being transported to the winery.

Winemaking

Fruit was gently pressed to extract its delicate flavour and then cold settled for 48 hours. The juice was then racked off solids and inoculated with a selected yeast strain. Fermentation was conducted at 14 degrees Celsius and lasted for 10 days.

The wine was then cooled, SO₂ added, and settled for one week. After settling, the wine was racked, cold stabilised and prepared for bottling in September 2005.

Tasting Notes

The 2005 Parri Estate Noble Semillon is a sweeter, elegant white wine style with some botrytis influence. Pale straw in colour, it displays aromas of nectarine, orange and citrus peel and flavours of sweet stone fruits. The palate is light and delicate with good length, and crisp acidity. Complementary to fruit, cheese and light desserts this wine will cellar for up to 5 years.

Technical Information

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Sugar at Picking:	15.5° Baume
Varieties:	100% Semillon	Alcohol:	11.5% v/v
Closure:	Cork	Total Acidity:	7.6 g/L
Bottle Barcode:	9332751005029	Residual Sugar:	62.8g/L
		pH:	3.10