

# BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



## 2008 Brokenwood Umpire's Vineyard Sauvignon Blanc Semillon

**Variety:** Sauvignon Blanc and Semillon  
**Region:** Cowra - NSW

### Winemakers Comments:

This is our third release from the Umpires Vineyard and the mix is approximately 70% Sauvignon Blanc and 30% Semillon. All went through the cordon cut process and achieved high sugar through berry shrivel.

### Vinification:

The raisin fruit usually requires a period of 'soaking' so that when pressed the high sugar juice is extracted. Sulphur and chilling is used to prevent wild yeasts gaining hold. The ferment is usually slow due to the high sugar. The decision to stop the ferment (by chilling) is made depending on the balance of acid, alcohol and sugar. This style is fermented in stainless steel and bottled immediately to retain freshness and character.

### Tasting Notes:

Although not botrytis influenced the raisin fruit gives a glaze fruit richness to the aroma. Ripe fig/peel aroma combined with a slight volatile lift. The palate has length and complexity. Although low alcohol, a luscious mouth feel from the retained sugar. More glaze fruit flavours that carry right to the end and supported by a zesty acid balance.

A great dessert style giving richness without any cloying characters.

Drink now.

### Food:

Fresh fruit, especially peaches, light dessert.

### Technical Data:

Alcohol	10.0%
pH	3.44
Acidity	10.2g/L
Residual Sugar	163.0g/L
Availability:	375ml
RRP:	AS\$22.00

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