

TYRRELL'S WINES



JOHNNO'S SEMILLON 2013



VINEYARD – This wine was made from semillon grapes grown on Johnno's vineyard which was planted in 1908.

SOIL – The soil is light, sandy and well drained.

VINTAGE CONDITIONS – A late Spring which led into cooler conditions throughout November and early December with some rain. This lead up left us with above average crop levels and the top vineyards all went through a long, cool ripening period.

WINEMAKER'S NOTES – The fruit was hand picked and then immediately basket pressed. The juice was cold settled naturally for three days before being racked and fermented on partial soilds. This is due to the fact there was no enzyme used in the juice clarification process. This aims to build more texture into the wine. After fermentation the wine was matured in tank until bottling.

WINE ANALYSIS – Alc 11.5% pH 2.84 TA 8.09g/L

TASTING NOTES – This wine is a more textural style of semillon than we commonly make. The fruit and acid are in perfect harmony and the full, soft mouth feel adds to the complexity of this wine.