

# Margan

ESTATE GROWN • ESTATE MADE



## 2017 White Label Semillon

### Description

Within the 70 acres of 50 year old Semillon vines we have there is always a block that stands out each vintage and warrants keeping by itself for bottling under our White Label range. The criteria for selection is based on vineyard balance. We want to see good fruit character that is a reflection of the volcanic soil on which the vines grow but we also need strong acid to ensure the wine can mature slowly for many years.

**Region** Broke Fordwich, Hunter Valley

**Vineyard** Fordwich Hill Vineyard

**Block** Fordwich Hill Young Vines (planted 1993)

**Colour** Pale straw with a green hue

**Nose** Lime sherbet, lemon peel, floral

**Palate** White grapefruit, zesty fresh lemon, pine/lime.

**Tasting Notes** The fruit for this wine was picked early, to maintain the high natural acidity with a low alcohol. This created a light bodied wine with fresh vibrant flavors and a long lingering finish.

**Food Match** Fresh oysters, Tuna Sashimi

**Cellaring** Drink now or cellar for 20 years +

**Winemakers Notes** Low yielding ripe, clean fruit at full ripeness was a hallmark of the excellent 2017 vintage. The grapes were handpicked and juice was fermented under temperature controlled conditions to ensure freshness and express true varietal characters. The rich volcanic soils of the Broke Fordwich sub-region, leaves its footprint by way of a uniquely richer flavoured and softer style of Hunter Valley Semillon, allowing this wine to be easily approached now and also to age gracefully over the next 10-15 years.

**Alcohol** 12.5 %

**pH** 3.37

**TA** 7.0 g/l

**RRP** \$30.00

**Winemaker** Andrew Margan

**Accolades**

**5 Star James Halliday Winery 2009-2018**

MARGAN FAMILY WINES

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