

Gartelmann “Benjamin” Semillon 2009

TASTING NOTES

The Benjamin is our icon Semillon, made in the classic Hunter style. Only the fine, free-run juice from the ripe grapes is cold-fermented in stainless steel to capture the delicate essence of Semillon.

A fresh and lively wine with benchmark citrus and mineral notes, intense fruit on the palate and finishing with beautifully balanced acidity. Enjoy with all seafood and spicy dishes.

Cellaring: Enjoy now for its freshness or cellar until 2020.

WINEMAKING

After crushing and de-stemming, only the free-run juice is used and then cold-settled for 36 hours prior to being inoculated. The wine was cold-fermented in stainless steel at 12°C - 14°C for 15 days. Following a light skim-milk fining, the wine was sterile filtered and bottled early to retain freshness.

VINTAGE

2009 was a challenging vintage in the Hunter Valley. January was both dry and fairly warm, slowing the ripening process. Our Semillon was selected from low cropped vines and was picked at optimum ripeness, the grapes arriving at the winery one hour before the February rains started.

TECHNICAL DATA

Region: Hunter Valley
Sub Region: Pokolbin*
Locality: Pokolbin
Elevation: 120m ASL
Vine Age: 20 Years
Grape Varieties: 100% Semillon
Vines per Ha: 2250
Pruning Method: Spur
Training Method: VSP trellis
Harvest Method: Hand picked

Harvest Date: 10th February, 2009
Alcohol: 11.0%
Residual Sugar: 3.3 g/L
Titrateable Acidity (tartaric): 7.1 g/L
pH: 3.05
Volatile Acidity: 0.23 g/L
SO₂ post bottling (free/total): 42/124 ppm
Bottled: 5th May, 2009
Fining/Filtration: Skim milk/0.45 µm
Production: 575 dozen

*Pokolbin is a location, not a sub-region officially ratified by the Australian Wine & Brandy Corporation.



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