

Gartelmann Reserve Semillon 2003

TASTING NOTES

The Reserve Semillon is made for a long cellar life, in the classic Hunter style. Early harvested fruit with only the fine, free-run juice cold-fermented in stainless steel to capture the delicate essence of Semillon.

Displaying lime and lemon on the nose, with great vibrancy and hints of candied honey elements, A fine, lingering, seamless palate with an abundance of toasted honeyed flavours, with crisp acid and still-vibrant citrus fruits evident. Enjoy with all seafood and spicy dishes.

Cellaring: Will continue to evolve in complexity through 2017.

WINEMAKING

After crushing and destemming, 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. Malolactic fermentation is not used. Following a light skim-milk fining, the wine was sterile filtered and bottled early to retain freshness.

VINTAGE

2003 was one of the best vintages of all time in the Hunter Valley. The weather from budburst right through to harvest was warm and dry. Crop levels were down due to the warm weather but good irrigation practice at Gartelmann maintained a healthy, disease-free canopy. Generally, the white wines from 2003 are rich in flavour and relatively forward in their development. January was warm but not too hot, resulting in good acid retention in the Semillon.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Lovedale*

Vineyard: Gartelmann

Elevation: 120m ASL

Vine Age: 33 Years

Grape Varieties: 100% Semillon

Vines per Ha: 2250

Pruning Method: Cane (Double Guyot)

Training Method: VSP trellis – 2 foliage wires

Harvest Method: Hand picked

Harvest Date: 23 January 2003

Alcohol: 10.8%

Residual Sugar: 1.2 g/L

Titrateable Acidity (tartaric): 7.6 g/L

pH: 3.16

Volatile Acidity: 0.3 g/L

SO₂ post bottling (free/total): 42/120 ppm

Bottled: 14 May 2003

Fining/Filtration: Skim milk/0.45 µm

Production: 201 dozen



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

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