

Gartelmann “Benjamin” Semillon 2010



Gartelmann

2010

Benjamin Semillon

Hunter Valley

750ml Wine of Australia 12.0% Vol

STYLE & WINEMAKING

For many years the Benjamin Semillon has been one of our most celebrated and awarded wines. The 2010 Benjamin Semillon is no exception. Made in a traditional Hunter Chablis style from only clean, flavour ripe free run juice, this wine was cold fermented in stainless steel capturing the elegance, finesse and structure that Hunter Valley Semillon is famous for.

VINEYARD

The fruit for this wine was sourced from a 25 year old vineyard in the Pokolbin sub region. The vineyard is situated on alluvial sands or creek flats that have traditionally produced the Hunter's best Semillons. The vineyard was selected because of its low yields, providing flavour and intensity.

TASTING NOTES

The nose has lift of freshly picked and squeezed lime, with a slight disprin-like character. The palate has great line and length with an array of citrus fruit bursting forward, most notably grapefruit, while the steely minerality adds complexity. The wine finishes clean and elegant with wonderfully soft and balanced acidity.

FOOD MATCHING

A wonderful accompaniment to any fresh seafood, most notably freshly shucked oysters and any white fleshed fish. Also marries perfectly with soft creamy cheeses in particular soft goat's cheese.

Cellaring: Drink now as a young wine or reap the benefits of cellaring until 2020.

VINTAGE

Like many vintages in the Hunter 2010 was a vintage where fortune favoured the lucky. Heavy rain at budburst had vineyard managers nervous. This was followed up by good and steady spring rain topping up soil moisture levels. Late spring and early summer saw above average temperatures. Frequent showers started just before Christmas until the 3rd of January. This wine was picked at the end of January, just before more heavy rain.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Pokolbin*

Elevation: 120m ASL

Vine Age: 25 Years

Grape Varieties: 100% Semillon

Vines per Ha: 2250

Pruning Method: Cane

Training Method: Single Cordon

Harvest Method: Machine picked

Harvest Date: 27th January, 2010

Alcohol: 11.8%

Residual Sugar: 1.5 g/L

Titrateable Acidity (tartaric): 7.1 g/L

pH: 3.11

Volatile Acidity: 0.36 g/L

SO₂ post bottling (free/total): 39/139 ppm

Bottled: 22nd April, 2010

Fining/Filtration: Milk & Fish products/0.45 µm

Production: 702 dozen (750ml)

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

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