



## *The Château*

2009

# BOTRYTIS SEMILLON

### Heritage

Château Tanunda was established in 1890 and started what is now over a century old tradition of fine wine making. 'The Château' as this grand building is affectionately known by Barossans, has been the home and starting ground for many of the Barossa's top winemakers and characters ever since.

### Vineyard

The tradition of fine winemaking continues with 'The Château' Range. This 'Botrytis Semillon' is made from specially selected parcels of grapes which have been affected by noble rot or 'Botrytis Cinerea' as it is known.

### Winemaking

The fruit is cold soaked overnight then pressed. The juice is settled to clarify, fermented with tight grained French oak. Fermentation takes between 10 to 15 days while kept at a constant temperature no higher than 18 degrees. The wine is aged on lees, to enhance complexity and mouthfeel on the palate. After fining and clarification, the wine is carefully filtered before bottling.

### Tasting note

This luscious and rich Botrytis Semillon has a complex bouquet of orange peel and marmalade with overtones of hazelnut and apricots. The palate builds on the intense aromas and flavours and is enhanced by the long lingering finish with a refreshing acidity. A perfect accompaniment to all fruit desserts, cheese and pâtés.

### Analysis

pH 3.84

TA 6.85g/L

RS 134g/L

Alc. 12.0%

### Fermentation

Stainless steel

### Winemaker

Tim Smith

### Maturation Time

Either drink fresh and young or cellar to enhance complexity

### Match with

Desserts, cheese and fresh fruit salads.

### Bottled under

Cork



### DISTRIBUTION:

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