

Golden Semillon 2013

ELDERTON WINES, BAROSSA VALLEY, AUSTRALIA



HARVEST & VINTAGE NOTES

Elderton has a proud history of producing great dessert wines. This wine continues to be very popular, especially with visitors to cellar door.

Our vineyard, located in Greenock in the west of the Barossa Valley was added to the Elderton family in 2010. The 60 acre vineyard has plantings back to 1915 and a terroir that has been in demand by many of the Barossa's elite winemakers. 12-44 year old Semillon vines were cordon cut and the fruit allowed to desiccate for 3 weeks on the vine.

From a 1985 & 1999 planting of Semillon, the vines were cordon cut and the fruit allowed to desiccate for 3 weeks on the vine. After hand picking it was crushed and held on skins for 3 days to help extract the flavor before pressing. Fermentation was long and slow due to the difficult conditions faced by the yeast. Fermentation was stopped and the wine filtered. The wine was then bottled and matured for release.

STYLE Dessert, medium bodied

COLOR Luminescent straw

AROMA Dried pear, apricots and figs

FLAVOR Dried pear and apricot marmalade with balancing acid finish

Elderton
WINES
BAROSSA

WINEMAKER: Richard Langford

GRAPES: Semillon

ALCOHOL: 10%

PH: 3.37

TOTAL ACIDITY: 7.3 g/L

ANNUAL PRODUCTION:
1,000 cases x 12/750ml



vinous

Josh Reynolds, *Vinous*, March 2016



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