

# Botrytis Golden Semillon 2013

ELDERTON WINES, BAROSSA VALLEY, AUSTRALIA



## HARVEST & VINTAGE NOTES

Elderton has a proud history of producing great dessert wines and we are extremely excited to now continue this journey with the second vintage produced with fruit from our own Greenock vineyard. This wine continues to be very popular, especially with visitors to cellar door. The 2002 vintage was the Australian representative and just missed out on the title for the world's best dessert wine at the London International Wine and Spirits Competition.

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

**GRAPES:** Semillon

**ALCOHOL:** 10%

**PH:** 3.37

**TOTAL ACIDITY:** 7.3 g/L

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

