

2020 WATERVALE SEMILLON

PAULETTS RANGE

| VARIETY | 100% Semillon |
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| FRUIT SOURCE | Watervale in the Clare Valley |

VINTAGE

On the back of a dry 2019 growing season, the 2020 growing season was again very hot and dry. Limited soil moisture and poor fruit set due to extreme weather at flowering lead to a 40% reduction in yields from the previous season across our vineyards. February saw 50mm of rain and mild conditions, this helped to maintain natural acidity and was a blessing for our vineyards leading up to harvest. Fruit quality was excellent. Red varieties have great colour, concentration, richness and ripe tannins. White varieties have excellent flavours, purity and balance.

| BOTTLED | November 2020 | | | | | |
|------------------------|---|-------|----------------|----------|--|--|
| WINE SPECIFICATIONS | Alcohol | 12.7% | Total Acidity | 6.13 g/L | | |
| | рН | 3.07 | Reducing Sugar | 0.2 g/L | | |
| COLOUR | Light green straw. | | | | | |
| AROMA | Fresh vibrant aromatic notes of quince, ripe citrus fruits, lemongrass, tropical notes with floral undertones. | | | | | |
| PALATE | Mid weighted, textural palate showing good acid drive, with ripe citrus, stone fruits and tropical nuances. The citrus like acidity gives a well-bal-anced palate leading to a crisp, clean dry finish. | | | | | |
| CELLARING | 8-10 years bottle development. | | | | | |
| FOOD IDEAS | Asian cuisine, cheese platters with dried fruit such as pears, peach apricots. | | | | | |
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