

## 2021 WATERVALE SEMILLON

### PAULETT'S RANGE

<b>VARIETY</b>	100% Semillon			
<b>FRUIT SOURCE</b>	Watervale in the Clare Valley			
<b>VINTAGE</b>	<p>Average winter rains meant the soil profile leading into bud burst was not as full as we would have liked however a Weak La Nina weather event produced some good springs rains which really got things growing early in the growing season leading to good canopy development throughout all of our varieties. There was minimal damaging weather conditions during spring such as frost, wind and hail. Fruit set was variable but overall generally pretty good.</p> <p>A cooler than average growing season, with no major heatwaves, allowed for a slower ripening period than the last few years, which really helped flavour development. This allowed us to harvest at optimum maturity without the baumes being too high, this can only be achieved with extended cool ripening periods.</p>			
<b>BOTTLED</b>	September 2021			
<b>WINE SPECIFICATIONS</b>	Alcohol	12.5%	Total Acidity	6.16g/L
	pH	3.09	Reducing Sugar	0.27g/L
<b>COLOUR</b>	Pale yellow straw.			
<b>AROMA</b>	Aromatic complex nose consisting of lemon grass, citrus fruits and quince, underlying tropical and cut grass nuances with a subtle creaminess.			
<b>PALATE</b>	Delicate and elegant but with a subtle richness. Citrus fruits and quince following through from the nose. Subtle oak spice but well integrated with a touch of creaminess. Balanced acidity that gives structure, length and a clean fresh finish.			
<b>CELLARING</b>	Up to 10 years bottle development.			
<b>FOOD IDEAS</b>	Asian cuisine, cheese platters with dried fruit such as pears, peaches and apricots.			

