



ADELAIDE HILLS

Silver Label

Semillon Viognier 2008

This contemporary blend combines Viognier with cool climate early picked Semillon. The Viognier adds generosity and complexity to the crisp, fresh Semillon. The resultant wine has tangy citrus fruit and orange blossom with hints of tropical fruit, including pineapple and melon.

The palate displays crisp acidity and lemon zest from the Semillon and juicy fresh apricots from the Viognier. With 2-3yrs cellaring this wine will develop more richness and a creamy texture.

This wine is a great food match with spicy thai seafood or goats cheese tart.



Winemaking

Variety 70% Semillon, 30% Viognie

Region: 100% K1 Vineyard

Harvest: Semillon was handpicked first week of March, and Viognier the second week of March.

Winemaking: The Viognier grapes were lightly pressed to extract clean zesty juice and later blended with the earlier harvested Semillon. Both varieties were fermented in stainless steel.

Alcohol: 13.7 % alc/vol

Total acidity: 6.86 g/L

pH: 3.53

Residual sugar: 3.5 g/L

Accolades: Equal Top in Category
Winestate Adelaide Hills—May 2009

Sales and tastings at K1 Cellar Door, Tynan Road, Kuitpo SA , Open Weekends and Public Holidays 11am—5pm:

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