

loose end

Authentic Adventurous Unpretentious

2007 FSR

(Frontignac/Semillon/Riesling)

Barossa



Appellation: Barossa Valley

Varietals: 50% Frontignac, 35% Semillon, 15% Fiesling

ALC/VOL: 11.7%

Analysis: pH 3.04 : Acid 6.8 : Residual Sugar 5.5 g/l

Season: Another fine Barossa vintage with healthy leaves producing rapid sugar development and low yields.

Vinification: Picked in the cool of the night, the grapes were crushed, drained and the juice was chilled and settled prior to ferment. The fermentation progressed to near completion over 22 days. A little residual sugar was retained.

Nose: Pleasant lifted aromas of dried grapes.

Palate: A soft round palate balanced with zesty acidity.

Food: Ideally suited for consumption with lighter European style meals... Imagine you are in Northern Italy while drinking this wine.