



ANTHONY BUCHANAN

Semillon
Barrel Ferment
Vintage: 2018

Appellation:
100% Golden mile Bench

Vineyard:
Sourced from Mallhi Vineyard located on the Golden Mile Bench. The soil is mixed gravel with some clay and rocks derived from Mt.Kobau. VSP trained and sustainably farmed with a harvested crop of 4 tons per acre.

Winemaking:
De-stemmed and soaked on the skins for 3 hours prior to be pressed and settled overnight. Racked with 30% solids to a combination of French Oak and stainless steel barrels. A combination of indigenous and cultured yeast strains with peak temperatures of 21 degrees. A natural 43% malolactic with by weekly battonage for 6 weeks. Fined for heat stability and filtered to 1 micron.

Tasting Notes:
Fermented in 73% Fourth fill French Oak barrels and 27% stainless steel barrels with a combination of native and cultured yeast strains. Medium yellow in colour with lifted aromas of green apple, citrus zest, scents of honeycomb and traces of bees wax. 43% Malolactic provides incredible texture and weight . The wine finishes with palate cleansing acidity.



Technical Information

Blend: 98 % Semillon, 2 % Sauvignon Blanc
Alcohol: 12%
pH: 3.38
RS: 2.3/l
TA: 6.7g/l
CSPC: 176613
Cases: 158
Bottled: May 10 2019