

## SEMILLON 2025

CULTIVAR:	SEMILLON
VINTAGE:	2025
ALCOHOL:	13.71%
RESIDUAL SUGAR:	4.5G/L
TOTAL ACIDITY:	6.2G/L
PH:	3.24
PRODUCTION:	7 650 BOTTLES

## TASTING NOTES

The sunshine of yellow hay, fig skin and white peach delicately whiffs into your memory. Honeycomb, burnt caramel and macadamia flavours, explode with joy on your tongue.

Textured to perfection, this wine will be sublime alongside fresh pasta with smoky chorizo and earthy mushrooms, drenched in a buttery lemon Béarnaise sauce. Or simply listen while it whispers its secrets to you.

### NUTRITIONAL



### INFORMATION

## WINEMAKER'S NOTES

Semillon grapes, harvested in the early morning over four pickings, undergo a gentle crush and 12 hours of skin contact before pressing. The resulting juice is divided: three parts ferment in Stainless Steel tanks at 15°C, while the fourth ferments in 300L barrels at 20°C. After approximately six months on lees, with monthly barrel stirring, the wines are blended, bottled, and released in quick succession to preserve the vibrancy and complexity.

## 2024

TROPHY  
WINNER



2025

GOLD



2025



2025

## 2022



2024