

<b>Country of Origin &amp; Region</b>	<b>Winery</b>
<b>Australia, Lower Hunter region</b>	<b><u>Margan Estate</u></b>
<b>Margan Botrytis Semillon 2004</b>	



**2004 BOTRYTIS SEMILLON**

*The 2003 Botrytis Semillon received 92pts from Parker's Wine Advocate, from Hunter Valley*

**Tasting Notes**

**Winemaker's Tasting Notes:** Lite golden green in colour the wine has quince and pineapple characters with citrus overtones. The palate is rich and luscious without being cloying with delicious nuts and dried fruit flavours coupled with distinctive Hunter Valley citrus. The wine finishes long and clean with fresh citrus acidity which saves it from being cloying.

**Food Accompaniments**

It works well with desserts (as opposed to being too sweet) and provides a perfect contrast when matched with cheese or pate.

**Winemaker Notes**

**Viticultural practices:**  
**Yields per acre:** 1.5 TONNES PER ACRE  
**Cases produced:** 1,700  
**Appellation:** HUNTER VALLEY  
**Filtration and fining:** STERILE FILTERED  
**Varietal composition:** 100 % SEMILLON  
**Wood treatment:** NONE  
**Length of barrel maturation:** NONE  
**Winemaker's notes:** The 2004 vintage was marred by rain which is usually good for the onset of botrytis. With the drought from the last few years however spore numbers were still down in the vineyard and botrytis was slow. Eventually, with the arrival of late rains the fungus spread through the vineyard and we have managed to make this wine for another year with natural botrytis. This year we again practised some cordon cutting in the vineyard to add a further dimension to the wine. Some 60% of the fruit was botrytis affected with a further 25% affected by raisining. The grapes were tested at 22 baume (sugar levels) at picking. From this load of mouldy raisins we extracted a brown honey like liquid which we fermented without oak which has resulted in this luscious dessert style wine.

UPC Code	Chemical Analysis	Varietal
752183189965	<b>Alcohol:</b> 9.0 % <b>pH:</b> 3.59 <b>Total Acid:</b> 7.3 g/L <b>Residual Sugar:</b> 197.2 g/L <b>Free/Total Sulfur:</b> 24/262 mg/L	Dessert