



# Water Wheel Memsie White 2006

*Suggested Retail: \$13.99*

**Wine Maker:** Bill Trevaskis

**Appellation:** Bendigo

**Varietal:** Sauvignon Blanc 40% Semillon 30%

Roussanne 21% Chardonnay 9%

**Yields per Acre:** 3 t/acre

**Cases Produced:** 3,000

**Filtration and fining:** Light Milk Fining 0.45 Micron Final Filtration at Bottling.

**Wood treatment:** New, One and Two Year old American oak Hogsheads seasoned in Europe before being coopered coopered in Europe.

**Length of barrel maturation:** n/a



**Alcohol %:** 12.7%

**Total Acid:** 5.3

**Free/Total Sulfur:** 31/119

**pH:** 3.24

**Residual Sugar:** 11.8

**UPC#:** 752183180566

**Viticultural Practices:** Each variety fermented separately in stainless steel, then blended together before stabilizing and filtration. Bottled under screwcap to retain freshness and soundness of fruit character.

**Wine Makers Notes:** Crystal clear in appearance and pale green straw in color. There are hints of pear and stone fruits on the nose which also are also present on the palate. The palate is complex and full with a lush, viscous mouth feel. The finish is clean and lingering. The 2006 Memsie white is ready for immediate consumption. It can be served as an aperitif or with a wide range of white meats and seafood.

**Scores: 88 pts Robert Parker, Jr.'s The Wine Advocate #173** - Light straw-colored, it has a complex bouquet of mineral, spring flowers, honey, and candle wax. Medium-bodied, well-balanced, and flavorful, this attractive wine will go well with seafood and white meats over the next 12-18 months.

**87 pts Stephen Tanzer's International Wine Cellar 2007** - Spiced pear and peach on the nose, with an exotic floral quality adding interest. Dried pit fruit flavors recall a northern Rhone wine. Finishes with a warm, lightly nutty note. This rich, velvety wine needs food.