



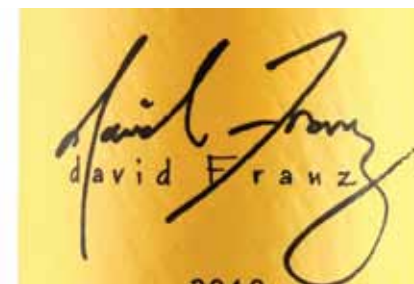
Production:
Picked February 15rd
2010,
Single vineyard wine.
3.3 Tonnes picked from
125 + Y. O. Dry Grown
Madeira Clone Semillon
from Steve and Rebecca
Falland's Long Gully
Road Block
Total production 1500
bottles, 1100 released

Colour:
Very Bright straw with
hints of pale apple
green.

Nose:
Waxed Lemons and
summer grass over
hints of rich yeast
and aromatic dried
herbs

Palate:
Firm crisp and juicy
with a mouth watering
acidity. Balanced
fruit and textural
mouth weight fill the
mouth with the light
delicate combination
of pure lemon, dried
herbal leaves and
yeast complexity. The
super light and clean
palate lingers on
beautifully leaving
the mouth ready for
the next sip.

2010 Long Gully Road Semillon



Why oh Why oh Why... Semillon... Why have they forsaken you??? I just don't understand. For thou art so beautiful delicious and refreshing. Your golden hues in condensation beaded glasses promising cool lemony relief from nondescript bland flavorless life!!! To me you are so zesty crisp and divine. You age like a good marriage getting only better with the time so why oh why do they not take you home??

Granted my opinion is not entirely my own. Like the generations of Australians who can't imagine breakfast without a slice of Vegemite smeared toast, I just can't imagine a summer evening without an ice cold glass of Semillon. My mother may have programmed this Pavlovian response in my soul, but I'm pretty comfortable with the crackle of a stelvin spinning off the top of a bottle of Semillon setting my mouth watering like it does!

My expression of Semillon, as captured in the 2010 Long Gully Road Semillon is exactly how I like to drink it. Picked early and crisp with heaps of natural acidity. The characters I strive to encapsulate are the lemons and dry summer grass over a background of delicious herbal notes. There's always a slightly wild edge to my Semillon that keeps it real in the glass and alive in the mouth. The block I source the Semillon from is nestled safely in a fold of foothills that mark the start of the Eden Valley and the end of the Barossa Floor. The soil is a loose sandy loam over Angaston marble that gives this Semillon a pure water source all year round. The grapes were hand picked in the cool of the morning then whole bunch basket pressed straight to tank. A long very cold ferment and partial malolactic followed by the wine resting for 6 months on the un-stirred yeast lees has ensured every nuance of flavour has been retained and a rich textural tapestry built. The final aim of all these processes is to present a wine that whilst it drinks beautifully as a youth, will really hit the sweet spot in another 5 or so years as a rich full and unctious drop. So all I can say is enjoy it now or perhaps in a year or six, but for the sake of your mouth, give a Semillon a go!!

