



GLENGUIN ESTATE

2006 THE STICKY BOTRYTISED SEMILLON

Vineyard : Sandy loam over red basalt and clay soils at Broke.

Vinification : Botrytised fruit is handpicked late in the vintage often a month or more after the dry wines have been harvested. The shrivelled grapes produce limited volumes of intensely sweet juice. 15% late picked Viognier is added to give greater complexity mouthfeel and balance.

The Wine : Bright green gold in colour this sweet wine has the components to develop great complexity in bottle. It has the spice of botrytis and the weight of fruit intensity from low yielding vines. The lemony citrus tang of Semillon contrasts with the apricot character of a little viognier in a unique style from Glenguin.

"Deep gold colour with a bouquet of cumquat, mandarin and toffee fruit, not overtly sweet with balancing acidity."

James Halliday The Australian Wine Companion.