



COOKOOTHAMA BOTRYTIS SEMILLON 2005



VINTAGE:	2005
VARIETAL:	BOTRYTIS SEMILLON
REGION:	SOUTH EASTERN AUSTRALIA
GRAPES PICKED:	June 2005
VINTAGE CONDITIONS:	Cool damp mornings and warm days allowed the Botrytis to infect and spread throughout the vineyard
FERMENTATION TIME:	Up to 20 days
METHOD:	Careful monitoring of the botrytis infection in the vineyard allowed the 'super' ripe fruit to be delivered in ideal condition for this style of wine. The fruit was crushed, chilled and skin contacted for 18 hours. Once pressed, the juice was RDV filtered and warmed up for fermentation. Fermentation started in stainless steel tanks and was then transferred into new and 1 year old oak until the required level of sweetness was reached. The wine was then allowed to mature in oak for 10 months.
OAK:	New, 1 year old & older (2,3 years) French and American hogsheads
POST BLENDING TREATMENT:	The wine was blended ex wood, stabilised and filtered for bottling
BOTTLING DATES:	February 2006
WINEMAKER'S COMMENTS	
COLOUR:	Bright golden yellow in colour
BOUQUET:	Concentrated dried apricot and fig aromas entwined with tobacco leaf, savoury oak nuances and a subtle VA lift
PALATE:	Apricot nectar, dried fig and pineapple, melded with marmalade and butterscotch. Luscious in appearance, with intricate acids.
CELLARING:	Enjoy now or cellar for 5 years
FOOD PAIRING:	Definitely one to share with friends after a sumptuous dinner. If you're not too full, enjoy a glass of slightly chilled 'sticky' with vanilla-glazed rosy apples with cinnamon mascarpone. Enjoy with a cheese and dried fruit (apricots and figs) platter if you've over-indulged on the main.