

Penfolds



Adelaide Hills Semillon 2000

Introduced with the inaugural 1995 vintage in 1997 alongside Penfolds Adelaide Hills Chardonnay, Penfolds Adelaide Hills Semillon is made from grapes sourced from premium vineyards in the Adelaide Hills.

The Adelaide Hills is the source of many of Australia's finest cool-climate wines. This Semillon - a spin-off wine from the Penfolds Yattarna flagship white project - is an excellent example, showing citrus-like fruit and the subtle oak characters that result from barrel-fermentation and maturation.

Vineyard Region

Adelaide Hills

Vintage Conditions

Rain in March created difficulties. Well-managed, early-ripening vineyards fared best and Penfolds' extensive resources meant excellent parcels were available for this wine.

Grape Variety

Semillon

Maturation

100% barrel fermentation in French oak (90% one-year-old and 10% two-year-old).

Winemaker Comments: Phillip John



Colour

Pale straw with green hues.



Nose

Exotic tropical fruits such as fejoa and lychee overlay the varietal dry hay-like characters of cool climate semillon. Fresh white bread and honey aromas can be attributed to the barrel fermentation in French oak and use of malolactic fermentation.



Palate

Incredible complexity as a result of a skilful combination of fruit and subtle oak. Hints of fresh apples and ripe pineapple balance the lively acid giving the finish freshness and length.

Wine Analysis

Alc/Vol: 13.0%
 Acidity: 7.20g/L
 pH: 2.91



Last Tasted

1 Aug 2000

Peak Drinking

Now - 2003

Food Matches

Ideally suited to Chicken, Pork