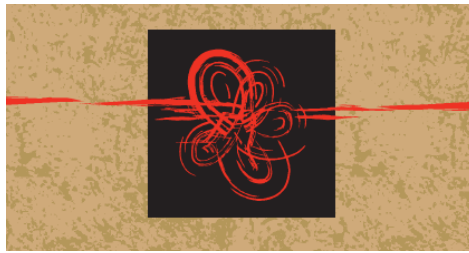


RED KNOT

Classic



2009
DRY WHITE
SEMILLON CHARDONNAY

McLAREN VALE

The region has a Mediterranean climate with wet winters, dry summers and plenty of sunshine. The proximity to St Vincent Gulf, coincidentally named after the patron saint of winemakers, benefits fruit quality with warmer spring and autumn conditions and cooler summers. McLaren Vale is renowned as a premium wine region of great beauty that consistently produces high quality, richly flavoured wines.

TASTING NOTE

Pale straw in colour. Aromas of peach from the Chardonnay and lime and cumquat from the Semillon, harmonise with notes of roasted cashew and vanilla bean from the French oak. Honeydew melon, peach and citrus flavours fill the palate and flow through to the long, fresh finish, softened by an average of 5 months maturation in French oak barrels.

VINEYARD SOURCE

100% McLaren Vale

VARIETY BLEND

53% Semillon
47% Chardonnay

BOTTLING

Alc: 12.2%
pH: 3.17
TA: 6.6 g/L

McLAREN VALE

VINTAGE NOTES

Although soils held moderate moisture levels from winter, some early irrigation was required to compensate for the ongoing drought conditions. Soil moisture levels were built up in mid January to ensure the vines were not stressed during the critical period of veraison. When very hot weather was predicted, this moisture reserve and our ability to provide supplementary drip irrigation rapidly allowed damage from the extremely hot conditions in late January to be minimized. Fruit that was heat damaged shriveled and dried cleanly.

After the heat the weather was ideal, allowing the vines to recover, with harvest commencing approximately 2 weeks early. Sugar and acid levels were ideal, with flavours developing early and delayed sugar accumulation. Lower yields allowed time for winemakers to maximize the potential of the fruit and to enjoy the crafting of the wines. The end result has been aromatic and balanced wines, with fruit power and generally lower alcohol levels.



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