



SEMILLON

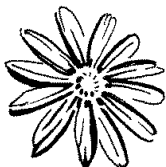
2020

Imagine a vineyard as the sun is rising, the clouds are tinged with orange and there is dew on the grass. A young crew from all over the world is hand picking grapes. These grapes go on to be gently pressed and fermented, crispy cold to retain aroma and finesse. The wine is released as fresh as the morning it was picked and you are there drinking it with a glass in one hand a freshly shucked oyster in the other.

Fresh and delicate when young, a wine that ages beautifully ... if you can wait!

A warm early vintage with the acidity holding beautifully - perfect for Semillon. Delicate and aromatic with hints of gooseberry and cut grass – a classic semillon.

Best when chilled, as indeed we all are!
Ideal cellaring temperature is a constant 14-16°C



Floral



Gooseberry



Citrus
