

# Grant Burge The Vigneron 2016 Centenarian Semillon

The Vigneron Platinum series of wines are crafted from parcels of fruit, hand selected by the winemakers, that are unique in character and expressive of their terroir. Made in tiny amounts, these limited release wines are very distinctive and highly collectable.

## THE FRUIT

The 2016 vintage saw a dry, hot summer leading into a milder Autumn, giving fruits an ample opportunity to develop perfect ripeness while preserving exceptional natural flavours and characters of this remarkable fruit.

## THE WINEMAKING

The grapes were handpicked from premium old vines of an average of 102 years old. Once in the winery, the grapes were destemmed without crushing, chilled and whole berry pressed. After fermentation in stainless steel, the wine is then matured on Platinum yeast lees before bottling.

Almost luminescent in appearance, this wine is pale yet almost neon green with platinum highlights, and bursts from the glass with aromas lemon curd and fresh lime topped with herbaceous notes of snow-pea, Thai basil and freshly cut grass. The palate is beautifully structured with a rich mid-palate that abounds with intense flavours of lemon curd, kaffir lime and basil sorbet, and zesty natural acidity that delivers exceptional length and persistence of flavour with a graceful minerality on the finish.

A long and elegant wine that is refreshing and vibrant in its youth, this wine is built to age as well as the vines it came from - maybe not for a century, but patient cellaring for the next 10-12 years will be handsomely rewarded. This wine pairs perfectly with seafood, salads and spicy Asian dishes.

ALCOHOL VOLUME: 11.5%    pH: 2.95    ACID:6.15 g/litre



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