

TASTING NOTE

Bimbadgen MCA Celebrations 2016 Semillon

2016 marks a milestone in the partnership between Bimbadgen and the Museum of Contemporary Art in Sydney. As the MCA celebrates 25 years redefining Sydney's artistic landscape, Bimbadgen is proud to celebrate our involvement as a MCA partner for the last 15 years.

TASTING NOTES

- Colour:** Clear with a hint of lime.
Nose: Classic vibrant lemon citrus with hints of white floral aromas.
Palate: Bursting with tropical fruits surrounded by lemon citrus and a zesty lime acidity.

WINEMAKERS COMMENTS

- Source:** Bimbadgen's McDonalds Road and Palmers Lane Semillon Vineyards.
Vinification: Fermentation with a neutral yeast was held at a cool temperature retaining Semillon's delicate aromatics.
Blending: To build texture the wine remained on yeast lees for 6 months before blending.
Aging: N/A
Bottling: 18th October, 2016

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	11%	10+ years	14 th -19 th Jan	N/A	3.12	7.7g/L

VINTAGE NOTES

Vintage 2016 was ultimately rewarding in many ways. Hail at flowering followed by 400mm of rain in January created many challenges in the vineyard. Hot dry weather in between ensured even consistent ripening, resulting in a Semillon with typical lime acidity and a full, round flavor.



Bimbadgen

Seen in all the right places

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