

TASTING NOTE

Bimbadgen Regions 2015 Botrytis Semillon

The Bimbadgen Regions range of wines showcase a diverse selection of varietals and styles chosen from regions known or identified for their superior quality and expression of flavour.

TASTING NOTES

- Colour:** Golden straw
Nose: Distinct aromas of marmalade and white peach
Palate: Luscious and rich with concentrated flavours of marmalade, peach and apricot balanced by a fresh citrus acidity

WINEMAKERS COMMENTS

- Source:** Assorted vineyards, Riverina, NSW
Vinification: Overnight skin contact preceded a slow ferment using a selection of yeast strains, ferment temperatures and oak treatments.
Blending: N/A
Aging: New and old French oak, stainless steel tanks
Bottling: April, 2016

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	11.7%	15+ years	March 2016	100% French New & Old	3.65	9.5g/L

VINTAGE NOTES

Vintage 2015 was overall quite favourable in the Riverina, meaning limited quantities of Botrytis affected fruit was available. Rain in the second week of January contributed to a small amount of Botrytis in white grapes harvested later in the season.



Bimbadgen

Seen in all the right places

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