

# SEMILLON SAUVIGNON BLANC

## INGOLDBY

McLAREN VALE



The Ingoldby name has been associated with McLaren Vale for more than 100 years, however it was not until the late 1960's that Jim Ingoldby put the family name on a wine label. Since that time, Ingoldby has handcrafted a succession of award winning wines that always remain true to their McLaren Vale heritage.

The 2004 Ingoldby Semillon Sauvignon Blanc is vivid in colour. The wine exhibits wonderful citrus aromas with fresh spring greenery present on the nose. The fresh, lively palate demonstrates lime and fresh herbal flavours with lemon acidity and a long, lingering finish.

### VITICULTURE

The McLaren Vale region experienced warm conditions resulting in optimum grape maturity. The majority of fruit for this wine was sourced from premium low yielding Sauvignon Blanc and Semillon vineyards in McLaren Vale, South Australia.

### WINEMAKING

A small proportion of Semillon pressings were included to increase flavour concentration. Cool fermentations were completed in refrigerated stainless steel tanks. The wine has been bottled early to retain the fresh varietal flavours.

### CELLARING

Drink now to enjoy the fresh fruit and herbaceous characters of this wine.

### SUGGESTED FOOD

Drink out on the balcony on a cool summer evening. Serve with char-grilled chilli octopus, barbequed snapper and lots of fresh summer salads.

### TECHNICAL ANALYSIS

Bottling Date: September 2004

pH: 3.05

Acidity: 6.2 g/L

Alcohol: 11.5%

Residual Sugar: 2.6 g/L

Harvest Date: February-March 2004



THE HAND MADE WINES OF INGOLDBY. THEY'RE HISTORY IN THE MAKING