



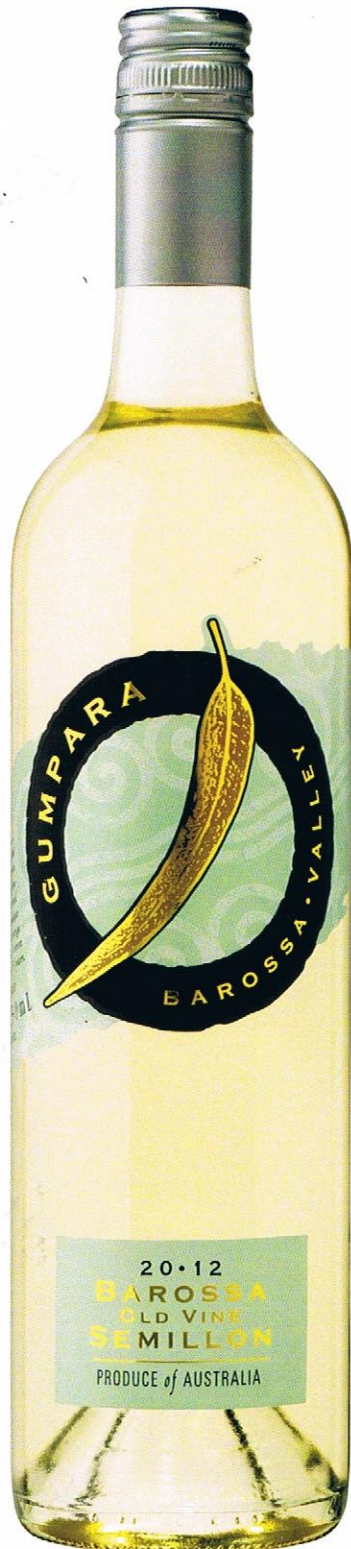
Gumpara Wines

Barossa Valley, Australia

Family Owned Premium
Barossa Valley Wines

TASTING NOTES

2012 FRIEDA'S OLD VINE SEMILLON



PRODUCT	Old Vine Semillon
VINTAGE	2012
APPELLATION	Barossa Valley
VARIETY	100% Semillon
HARVEST DATE	6th February 2012
BOTTLING DATE	2nd November 2012
ALCOHOL	13%
TA	6.3
PH	3.19

VITICULTURE

Fruit from our oldest dry grown vines, planted almost 90 years ago, provide the basis for this fine Barossa Semillon. These vines are the rare Madeira clone, renowned for developing a pink hue on the berry skin at ripening. This single vineyard is situated on the North Eastern slopes of the Barossa Valley, hand tended and is completely dry grown in a soil profile of sandy loam over rich red clay, pink marble and ironstone on limestone base.

VINIFICATION

Crushed, destemmed and pressed with minimal skin contact. Fermentation temperature is controlled at 12° to 14°C. Free run and pressings are blended together prior to cold stabilisation. Finally CO₂ is passed through the wine giving the palate a slight lift.

COMMENTS

Fruit from our oldest vines, planted over 90 years ago, provide the basis for this fine unwooded Barossa Semillon. It displays an impressive range of primary fruit characters such as green bean, lemon/lime and tropical fruit balanced with natural acidity. Enjoy as a young wine, or show patience to allow the development of wonderful and amazing aged characters Semillon is known to exhibit.

CELLARING

Enjoy now but will benefit from careful cellaring up to 10 years.

GUMPARA WINES

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