



GRAPE-TO-GLASS

wines worth sharing

Cookoothama 'Botrytis' Semillon 2016

Grape Varietal:	100% Semillon
Growing Region:	Darlington Point, Riverina - Australia
Head Winemaker:	Daren Owers

Those of you that have even the slightest sweet tooth - I encourage you open and share a bottle of this 'Cookoothama 'Botrytis' Semillon' with someone special and enjoy it with your favourite homemade peach tart or cheesecake. Known by those who know good sweet wines - this is something slightly special and ever so delicious.

The Semillon fruit for this unique dessert wine was sourced from their own Cookoothama Vineyard on the banks of the Murrumbidgee River at Darlington Point in Riverina. The hands on the label of the Cookoothama wines are a nod to the pioneers of the area. Cookoothama is the aboriginal word meaning 'fertile land' and has been the name of this property since the 1800s. This Riverina region is famous for its Botrytis, due to the ideal climate botrytis is naturally occurring and makes a fantastic Botrytis Semillon.

Daren and his team carefully monitor daily the botrytis in the vineyard to ensure the ideal 'super-ripe' conditions and flavour profile. As quickly as possible are harvest the bunches on arrival into the winery are chilled and then pressed off immediately. The juice then settles for 24 hours prior to racking and fermentation. The initial fermentation takes place in stainless steel tanks. They then transfer the wine to French oak barrels for partial barrel fermentation and around 8 months maturation prior to final blending and bottling.

A brilliant gold colour and shining hue will fill your glass. Enticing aromas of dried apricots, sweet peaches and marmalade with orange peel. The palate is luscious and showcasing those juicy rich apricot flavours, along with butterscotch and grilled pineapple all nicely balanced by the natural fruit acid giving it an elegance and generously long finish. *Treat yourself - this wine is worth sharing.*

This 2016 Cookoothama 'Botrytis' Semillon has 11% Alc./vol. and 180g/L of residual sugar. Chill gently and serve in an appropriate glass at 7°-9°C.

Cellaring Potential:

Drinking perfectly well this season; and will age nicely over the next 7-8 years.

Food Pairing Suggestions:

Perfect wine pairing with fresh baked peach or apple tarts, crème brûlée, homemade mango or passionfruit cheesecake & dried fruits with blue cheese - *enjoy.*

Treat your taste-buds and your dessert to something special.

