

# loose end

Authentic Adventurous Unpretentious

## 2008 Barossa White

(Frontignac/Semillon/Riesling)

Barossa

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**Appellation:** Barossa Valley

**Varietals:** 50% Frontignac, 36% Semillon, 14% Riesling

**ALC/VOL:** 11.0%

**Analysis:** pH 2.92 : Acid 7.0 : Residual Sugar 4.2 g/l

**Season:** A dry year ideally suited to production of high quality early whites in the Barossa.

**Vinification:** Picked in the cool of the night, the grapes were crushed, drained and the juice was chilled and settled prior to ferment. The fermentation progressed to near completion over 22 days. A little residual sugar was retained.

**Nose:** The Frontignac component lifts the muscat like aroma. Pleasant lifted aromas of dried grapes.

**Palate:** A soft round palate balanced with zesty acidity.

**Food:** Ideally suited for consumption with lighter European style meals... Imagine you are in Northern Italy while drinking this wine.