

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Sticky Wicket Semillon

2017

Dessert style

Tasting Notes

— This wine is deep gold in colour with intense citrus peel aromas combining honey and caramelised sugar notes. The flavours swamp the palate, luscious crème brûlée, glacé fruit and sweetness. The citrus acidity prevents any sign of cloying characters and balances the high sugar. A perfect example of our Sticky Wicket.

Winemakers Comments

This wine is from a specially selected parcel of Semillon grapes that had a percentage of Botrytis or Noble Rot as it is sometimes known. A combination of the Botrytis and raisin fruit has allowed a luscious dessert style to be made.

The Botrytis infection of the grapes results in two things – one being the dehydration of the berry which causes concentration of fruit flavour as well as sugar and two being the added flavour (in a positive sense) of the Botrytis mould itself.

Vinification

The raisin fruit usually requires a period of ‘soaking’ so that when pressed the high sugar juice is extracted. Sulphur and chilling is used to prevent wild yeast gaining hold. The ferment is usually slow due to the high sugar. The decision to stop the ferment (by chilling) is made depending on the balance of acid, alcohol and sugar. This style is fermented in stainless steel before maturation in French oak barrels to add both complexity and depth of flavour.

Food

Fresh fruit, especially peaches, light dessert or over ice-cream.

Drink

Drinking well now however will improve with further bottle age.



VARIETY

Semillon 100%

TECHNICAL DATA

Alcohol	10.0%
pH	3.49
Acidity	9.0g/L
Residual Sugar	172.5g/L
Closure	Screwcap
Availability	375ml
RRP	A\$35



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