

2010 La Lune Semillon



The Region

The Mount Benson Wine Region is a recently defined viticultural area situated 300km south of Adelaide on the Limestone Coast. Its key attributes for producing distinctive quality fruit include an abundance of underground water, *terra rossa* soil over free-draining limestone and a cool maritime climate. The region is renowned for producing elegant and complex wines.

Range

The fruit for our La Lune range is sourced exclusively from our 25-hectare, certified biodynamic vineyard at Mount Benson. The La Lune range showcases wines which express true regionality and varietal distinctiveness with each vintage. Our La Lune wines are certified by Australian Certified Organic (ACO) and display ACO's biodynamic bug logo on its state-of-the-art, Australian-first unbleached 100% cotton twill weave label.

Vintage

The 2010 vintage was a great one for Mount Benson, with low yields ripening early allowing for fruit to be indoors well before the April rains fell.

Winemaking

Hand-picked fruit, this 100% semillon is a first release for Jaffa, produced with components of natural yeast and high solids fermentation. Three quarters of the blend was aged on lees with minimal sulphur and fermented in new French barriques.

Winemaker

Derek & Anna Hooper

Variety

100% semillon

Aroma

This wine features strong aromas of lemon and peach, with tropical overtones.

Palate

The palate is full and intense, with layers of fruit supported by lashings of fine French oak, attributing to great length.

Alcohol/Volume

13.0%

Peak drinking

Now – 2014