

2009 La Lune Botrytis 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. Certified by Australian Certified Organic (ACO), the wines display ACO's biodynamic bug logo on its state-of-the-art, Australian-first unbleached 100% cotton twill weave label.

Vintage

Early rain and cool temperatures in Vintage 2009 helped a natural onset of botrytis in a select block of semillon, which was allowed to develop the noble rot until late June. This was particularly difficult to develop naturally in our vineyard as biodynamic practices tend to build vine immunity to such infections.

Winemaking

Once adequately infected the fruit was picked, cold soaked and then whole bunch pressed, followed by a slow fermentation in tank.

Winemaker

Derek & Anna Hooper

Variety

Semillon

Aroma

A complex bouquet of apricot nectar and honeysuckle feature heavily on the nose of this certified biodynamic sticky.

Palate

The palate is rich and viscous with an ideal balance of acid and natural sweetness on the finish.

Alcohol/Volume

11.5%

Peak drinking

Now – 2020

Serving suggestion

Bitter chocolate tart