

2008 La Lune Semillon Sauvignon Blanc



**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 2008 vintage was a vintage of extremes, with record breaking temperatures in March following on from a cooler-than average February, allowing for gentle ripening. With virtually no rainfall leading up to harvest, grapes arrived in excellent condition.

**Winemaking**

Hand-picked fruit was used in the making of this blend, produced with components of natural yeast and high solids fermentation. 70% of the blend was aged on lees with minimal sulphur, and true to the traditional style, 100% of the sauvignon blanc component was fermented in new French barriques while the semillon was put into older barriques.

**Winemaker**

Derek & Anna Hooper

**Variety**

55% semillon, 45% sauvignon blanc

**Aroma**

The nose is a complex blend of citrus and herbaceousness with notes of honey and hay.

**Palate**

The palate exhibits good natural acidity and toasty vanillian oak making for a great old-world style savoury finish.

**Alcohol/Volume**

13.5%

**Peak drinking**

Now – 2012

**Medal winner at the 2009 Australia New Zealand Organic Wine Show**