



bell bird bay 2009 hawkes bay reserve late harvest semillon

Both fully and partially botrytised Semillon grapes were harvested from our winery vineyard in May. The resulting juice reached 37 - 38 Brix showing great concentration and richness. Fermentation took 3 weeks and was stopped once the perfect balance of alcohol, sweetness and acidity had been achieved.

Aroma

Mango, Orange and Turkish delight aromas give this wine and exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

Palate

Rounded and luscious with flavours of marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

Food Matches

As an aperitif with pate or great with desserts like citrus tart, pannacotta and crème brulee.

HARVESTED

28 April - 20 May 2009

HARVEST ANALYSIS

Brix average 37 - 38.4

pH 3.62, TA 8.18g/l

BOTTLED

22 December 2009

WINE ANALYSIS

Alc. 12%

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