



2008 Parri Estate 'Southcote' Semillon / Sauvignon Blanc / Viognier



The Vineyard

2007 was an extremely dry winter in the Southern Fleurieu. The following 2008 growing season was also dry and warm. These conditions produced White varieties that were low yielding and concentrated.

Winemaking

Harvested in early March 2008, Semillon, Sauvignon Blanc and Viognier were harvested and transferred immediately to the winery where they were soft pressed and cold settled.

The three varieties were processed together at all times.

After settling the juice was racked off solids and inoculated with RH-ST an Alsatian yeast isolate. The ferment was conducted at 14 degrees and lasted 10 days. At dryness the wine was cooled, SO₂ added and settled for 1 week. The wine was then racked, cold and protein stabilised and prepared for bottling.

Tasting Notes

Pale straw, with lemon tinges, Parri Estate 'Southcote' Semillon / Sauvignon Blanc / Viognier is light and delicate.

Citrus, Honey suckle and lemon grass dominate the aromatics.

The palate is lean and restrained with a firm acid backbone. White peach and lime juice flavours prevail.

Parri Estate 'Southcote' White is elegant and has well balanced acidity.

Best with Shell fish or as an aperitif, this wine can be enjoyed immediately or cellared for up to 3 years.

Technical Information

Region: Southern Fleurieu Peninsula
Mt Compass, South Australia

Varieties: 40% Semillon / 40% Sauvignon Blanc & 20% Viognier

Total Acidity: 7.1g/L

Closure: Screw Cap

Sugar at Picking: 11.5 – 12.2 Be°

Alcohol: 12.0% v/v

pH: 3.24

Residual Sugar: 1.5g/L