



2005 '1847'

EMMA LYDIA'S GARDEN SEMILLON



"The House of 1847"
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THE VINEYARD

Situated in Australia's best known and most prestigious wine growing region, the Barossa Valley in South Australia about 60km north of Adelaide. The Eighteenfortyseven Vineyards are located in Rowland Flat, a small township between Lyndoch and Tanunda, named after the Surveyor Henry Rowland who charted much of the Barossa in the mid 1800's. Within 10 years of the first immigrant settlers venturing into the Barossa the land grant was given for the '1847' property.

The wines of '1847' are produced from grapes grown in vineyards located in and adjacent to the Rowland Flat Township. The soils of the area are of mainly Terra Rossa which comprises red brown sandy loams mostly overlaying a limestone base. The Township is approx 190 m above sea level, about 40km inland from the coast with an average rainfall of about 500 – 550 mm. The grapes for this delightful style are grown on the Valley floor alongside the North Para River in the Township area. The vines are approx 25 years old and produce consistent fine quality fruit as is evidenced in the wine.

WINEMAKING

The grapes for this wine were picked mid March in the early hours of the morning to maximize the flavors and character of this classic Barossa style. The grapes were cold fermented under controlled conditions to produce a zesty fresh style of wine.

TASTING NOTES

A classic Semillon style with a grassy bouquet and full fruit palate, which when combined with the depth of flavor and clean lively acid finish, make for a delightful sensory experience. A wine which, although exceptional drinking young, will age and develop for many years in the bottle as indeed these fine Barossa Semillons do. A top choice with seafood and similar style dishes. Semillon, the red wine drinkers white wine. The low volumes of this wine produced have diminished the show opportunities given insufficient to meet most commercial class minimums.

POINTS OF DIFFERENCE

The 2005 '1847' Emma Lydia's Garden Semillon was made in two distinctive packages. The 750mL bottle, the conventional package for the wine and a 500mL long delicate bottle made for fine dining and alfresco style restaurants. The 500mL bottle is currently marketed in special establishments such as First Class dining on the Indian Pacific and the Ghan train journeys, two of the great train journeys of the world. The 750mL is in screw cap while the 500mL is cork with hand dipped wax seals.

TECHNICAL INFORMATION

Region :	Barossa Valley, South Australia.
Variety :	Semillon
Sugar at picking:	13.1 Beume
Closure :	Screw cap for 750mL Cork with hand dipped wax seal for 500mL
Alcohol :	14%
pH :	3.23
Titratable Acidity :	5.78
Reducing Sugar :	2.9
Bottle Barcode :	500mL 9333410002021 750mL 9333410002014