

TASTING NOTE

Bimbadgen 2022 Olea Late Harvest Semillon

TASTING NOTES

- Colour:** Bright pale straw
- Nose:** Concentrated lemon, crunchy apple & a delicately intertwined honeyed character. Fresh & lively.
- Palate:** Long & lengthy coating of concentrated lemons, fresh pith and apple crunch acidity. Lingering fruit sweetness coating your palate, with a clean & refreshing finish

WINEMAKERS COMMENTS

- Source:** Upper Hunter Valley, NSW
- Vinification:** Late picked Semillon, dehydrating of the berry to concentrate sugar & flavour. Crushed & pressed, juice fined and cold settled before fermentation. A slow cool ferment with specifically selected yeast for dessert wine. Ferment stopped early to retain sweetness and low alcohol. Fined, filtered & bottled soon after to retain freshness.
- Blending:** N/A
- Aging:** N/A
- Bottling:** 30th March 2022

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	9%	1-3 Yrs	5th February 2022	N/A	3.12	10.5g/L

VINTAGE NOTES

A really fun wine to make and watch evolve during ferment. This wine will work beautifully with cheese plate and also as a palate cleanser. The key in this wine is fresh acidity to finish, so you are not left with cloying sweetness. Enjoy! Richard Done, Winemaker



Bimbadgen

Seen in all the right places

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