

L'expatrié Semillon, Barossa Valley

PERSONNEL

Winemaker Jonathan Maltus
Enologue Neil Whyte
Consulting Enologue Gilles Pauquet
Resident Director Peter Smith
Winery Manager Scott Hazeldine
Vineyard Manager Wayne Linke
Owners The Colonial Wine Company Pty Ltd

DESCRIPTION

The old-vine Semillon from Australia is legendary – bright yellow and generous, made from vines planted by Silesian immigrants at the beginning of the last century before any other variety became fashionable. The grapes are handpicked from vineyards in the Eden and Barossa Valleys, into shallow trays and soft pressed as whole bunches to encapture the fruit.

GRAPE VARIETIES

Semillon 92%, Riesling 08%

VITICULTURE

The Semillon grapes are selected from blocks of old vines in the Barossa Ranges and Eden Valleys. The cool climate of the Eden Valley supplies the grapes for the small percentage of Riesling (Jonathan Maltus' signature for his Australian white wines). All grapes are hand-picked into shallow trays before transport to the winery.

VINIFICATION

On arrival at the winery, the trays are emptied onto a sorting table where any unripe or damaged fruit is removed, before transfer by conveyor to an inert membrane press. Following whole bunch pressing, the juice is immediately chilled to 6°C where it remains for several days before the sediment is filtered out, and fermentation is started using selected aromatic Champagne yeast. Carbon dioxide gas protection throughout, plus low temperature fermentation, maximise freshness and fruitiness, and connoisseurs may detect a hint of oak. Early bottling ensures the conservation of this wine's crispness.

PRODUCTION

An annual production of 1,000 cases of L'expatrié Semillon. The first vintage of the wine was made in 2003.

PRESENTATION

Bottle: ACI Premium Burgundy Antique Green. Seal: Amorim Cork No 1. Capsule: Tin – Black with Gold top.

WINEMAKER'S TASTING NOTES

2003 – Light yellow robe with vibrant pale golden hues. Nose exhibits classic Semillon characters with a fresh, fruity lift, and a hint of honeyed oak. Crisp and medium-bodied on the palate. The addition of the Riesling to Semillon that has not received artificial acidification provides precision, definition and lift. The wine has a lingering finish.

Reviews & Awards

2003 L'EXPATRIÉ, BAROSSA SEMILLON, 87 POINTS

“A fresh, crisp, medium-bodied 2003 Semillon Expatrie. Notes of citrus (particularly grapefruit) and sealing wax are found in this refreshing, light-bodied white that is meant to be consumed in its exuberant youth.”

- Robert Parker's The Wine Advocate Australian Issue, WA155, Oct. 2004.