

# VINDEN ESTATE WINES



a family owned boutique hunter winery

## 2007 LATE HARVEST SEMILLON

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### “Frozen Assets”

In Austria, Germany, Switzerland, Canada, and other cool climates, dessert wines are often produced that take advantage of the very cold winters. The grapes for these “Eiswein” (iced wine) are left on the vine until the depths of winter and picked at least below minus five degrees Celsius. When crushed, the water in the resulting juice is removed as ice leaving only concentrated grape juice to ferment into a sweeter style wine. Although winter temperatures in the Hunter Valley do not permit a winter harvest suitable for ice wine production, the process can be simulated in the winery under carefully controlled conditions. The essential principle of freezing late harvest Semillon to produce this sweet wine retains the heritage of its European counterparts.

### Tasting Notes – SUMMER 2008

Light and Luscious! A Semillon dessert style wine with beautiful tropical fruit flavours and a lovely fresh after palate. Best with cheese, dessert or any sweet dish. Fruit based desserts a specialty- fruit flans and pavlovas ; a match made in heaven!

### Culinary Delights – WHAT TO EAT

Fruit Based deserts are the order of the day here! Try pavlova or a fresh fruit flan; as an alternative enjoy this wine with a good Blue Cheese, the lovely fresh tropical nature of this wine will take the edge away from that "bite" the blue brings to the palate! Delightful!

### Technical information

Oak Treatment –None  
Bottles 21st February 2008  
Alcohol – 12.5%  
Cellaring Potential – 2007

