

BALDIVIS ESTATE 2005 CLASSIC DRY WHITE

Baldivis Estate wines are proudly made using premium Western Australian grapes.

Winemaker: Sarah Siddons

Winemaker's Comments:

The Baldivis Estate 2005 Classic Dry White is distinctively zingy and full of fruit flavour.

The wine is light straw in colour. The bouquet displays an abundance of fresh, tropical fruit. The Semillon contributes lime and honey, with the Chenin, Verdelho and and Viognier the pineapple and lychee aromas.

Melon, pineapple and lychee flavours dominate the extended palate, which is complemented by a clean, crisp finish.

Suggested Food: Seafood, chicken and salad dishes.

Cellaring: Drink now.

Viticulture: Fruit was sourced from the Great Southern (69.21%), Greater Perth (23.2%) and Margaret River (14.22%) regions.

The varietal composition comprises Semillon (77.76%), Chenin Blanc (10.73%), Viognier (4.32%), Sauvignon Blanc (3.59%), Verdelho (3.48%) and Chardonnay (0.11%).

Vinification: All parcels were kept separate prior to blending, with fruit crushed and immediately taken off skins prior to cold fermentation. The varying parcels were drawn together on the blending bench for final analysis and inclusion in the 2005 Baldivis Estate Classic Dry White.

TECHNICAL ANALYSIS

Alc/Vol: 12.5%

Harvest date: Feb – March 2005

Bottling date: September 2005

