

Berton Vineyard Reserve, Riverina, Botrytis Semillon 2015



Luscious, honeyed flavours of peach and dried apricots are well balanced by a refreshing, natural freshness.

Producer Note

Established by Bob and Cherie Berton in May 1996, Berton Vineyard is one of Hallgarten's most important partners. The estate covers 30 hectares of land located on gently rolling hills at 450 metres above sea level, in a subregion of Eden Valley in South Australia. The superb Reserve Shiraz and Reserve Chardonnay wines are still sourced from this plot. In 2007, Bob purchased the Yenda winery in the heart of the Riverina. This state-of-the-art facility has the capacity to process 20,000 tonnes and enables Berton Vineyard to produce value for money wines which sit alongside their premium single vineyard offerings.

Vintage

Winter rainfall was good, but the driest spring since 2006 was followed by only one rainfall event in early January, combined with January's lowest mean maximum temperature for 23 years. February was the opposite, with the highest mean maximum temperature since 2007. A combination of circumstances saw some very high Baumé levels and the need for quick action in the wineries. Temperatures then fell sharply, with March being average. The resulting wines are rich and full flavoured.

Vineyard

The Griffith area is internationally renowned for producing some of the best Botrytis affected wines. The fruit is left on the vine for a significantly longer time than other Semillon to encourage the growth of Botrytis, which desiccates the skin allowing the moisture to evaporate. The berries are harvested at optimum maturity. The vine age is varied, but all vines have been spur pruned and are generally trained on a single wire cordon trellising system. The soil types in the vineyards are varied, with each adding its own characteristic to the resulting wine.

Winemaking

The grapes were harvested at the optimal level of maturity and ripeness. They were then fermented in stainless steel vats at controlled temperatures of between 14° to 16°C. When the wine had reached the desired level of sweetness, the fermentation was arrested by chilling the ferment to 0°C, resulting in a sweet wine, balanced by natural acidity.

Tasting Note

Luscious, honeyed flavours of peach and apricot, are well balanced by natural acidity through to a deliciously smooth finish.

Serving Suggestion

Enjoy slightly chilled as a great accompaniment to blue cheese or rich puddings.

Grape

Semillon 100%

Awards

Gold, IWSC, 2016
Silver, SWA, 2018



Winemaker:	James Ceccato
Region:	South Eastern Australia
Sub region:	Riverina
Country:	Australia
Alcohol:	10%
Dry/Sweet value:	7 (1 is dry, 7 is very sweet)
Residual Sugar:	220
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5425315E
Case unit of measure:	12X37.5CL
Formats Available:	75cl
Closure:	Screwcap