

# Bancroft Bridge

Bancroft Bridge is the exciting, contemporary new label for a range of premium wines specifically designed for on-premise. Bancroft Bridge offers generously flavoured wines with good varietal definition, fine texture, structure and balance that are delicious with food.

*Chardonnay, Riesling, Semillon Sauvignon Blanc, Semillon Chardonnay, Cabernet Merlot, Shiraz Cabernet, Sparkling*



## Semillon Chardonnay 2007

### Region

Riverina

### Appearance

Pale straw

### Bouquet

Aromas of lifted citrus and stonefruits complexed with just a hint of vanillin oak

### Palate

This refreshing, zesty wine with its burst of fresh lemon/lime citrus flavours, is balanced with subtle vanillin oak mid palate giving texture and length but nevertheless finishing with crisp balanced acidity.

### Vintage Conditions

Drought conditions led to an earlier vintage than normal. Dry weather and warm sunny days with low cropping levels resulted in wines with excellent flavour concentration.

### Winemaking

Fruit classification was based on vineyards producing fruit with the desired flavour profile for Bancroft Bridge. Healthy berries exhibiting citrus, melon and stone fruit characters were selected. The wine was fermented over a two week period between 12°C and 14°C. A portion was fermented on American oak and another portion, 20% underwent malolactic fermentation.

### Wine Analysis

Alc/Vol : 13.0% pH : 3.31 TA : 5.89 g/L

### Cellaring

This wine is designed for immediate enjoyment but can be cellared for up to two years under good conditions

### Suggested Cuisine

Perfect with chicken dishes, salads or simple fish dishes.

### General Characteristics

●● Dry / Sweet ●● Body

KEY

● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet

● Light Bodied ●● Medium Bodied ●●● Full Bodied