

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 SAUVIGNON BLANC 2008

Region

Riverina

Appearance

Pale straw in colour with fresh green hues

Bouquet

The nose is clean and grassy with a hint of tropical fruit

Palate

The palate is soft and round with clean citrus flavours on the finish

Vintage Conditions

Warmer than usual January nights lead to some varieties reaching maturity earlier than previous years. Late '07 Rains & some showers in January ensured the fruit in good condition. With a cooler February than usual, varieties that had not reached maturity in January took longer than expected to ripen. Nearly all white varieties were finished harvesting before the end of February with overall quality being quite good.

Winemaking

Semillon and Sauvignon blanc from select vineyards in the Riverina were chosen for their intense varietal characters. The juice was fermented cold to retain fruit flavour and freshness before being clarified and bottled.

Wine Analysis

Alc/Vol : 11.5 % pH : 3.33 TA : 5.71 g/L

Cellaring

Best enjoyed in its youth whilst retaining its fresh fruit intensity but can be cellared in the short term (a year or so) under ideal conditions.

Suggested Cuisine

A perfect accompaniment to fresh seafood, salads, light pasta dishes or Asian food.

General Characteristics

●● Dry / Sweet ● Body

KEY	● Dry ●● Medium Dry ●●● Medium Sweet ●●●● Sweet
	● Light Bodied ●● Medium Bodied ●●● Full Bodied