

Grand Duc

Semillon/ Sauvignon Blanc

2018



Viticulture:	Vine age: 23 years Density: 2800 vines per hectare Yield: 8.8 tons per hectare Soil: Well-drained and lightly-structured Clovelly and Avalon 100% Dry-land management. Vines are planted 1.4m apart to avoid density as Semillon can be vigorous in growth. Intensive leaf and shoot management in October allows for even ripeness and enables shade for fruit concentration development. This is one of GlenWood's award winning vineyards.								
Vinification:	Grapes were picked at 22.8°B and given eight hours of skin contact before pressing to 1.4 bars of pressure. The juice was left to settle for two days before racking to barrel. Using only wild yeast, fermentation occurred over a two month period. The wine spent 15 months on the lees. Only 2 nd and 3 rd fill small French oak barrels were used. Sauvignon blanc component blended in before bottling.								
Analysis:	<table border="0"> <tr> <td>Alcohol</td> <td>13.0%</td> </tr> <tr> <td>Total Acidity</td> <td>6.1 g/l</td> </tr> <tr> <td>Residual Sugar</td> <td>2.3 g/l</td> </tr> <tr> <td>pH</td> <td>3.21</td> </tr> </table>	Alcohol	13.0%	Total Acidity	6.1 g/l	Residual Sugar	2.3 g/l	pH	3.21
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Winemaker's Comments:	Yellow-gold in colour. Asparagus and canned peas on the nose with some hints of green apple. Palate is medium-to-full with herbaceous notes following. Gooseberries and pineapple on the mid-palate. Elegant, rich and layered. Drink now through 2025.								
Production:	1300 750ml bottles								