

# *Pertaringa*

McLaren Vale



## Bonfire Block Semillon 2008

**Wine** The Bonfire Block is so named after the dilapidated five decade old vineyard that was razed twenty years ago to be replanted to Semillon.

**2008 Vintage** The record 15-day heatwave in March interrupted the perfect vintage conditions in McLaren Vale, causing the most condensed harvest in the region's history. Cool and dry conditions during berry ripening were conducive to excellent flavour, colour and phenolic development. Fortunately, Semillon is an early ripening variety so the Bonfire Block grapes were picked long before the start of the heatwave.

**Tasting Note** The nose is lifted and complex with layers of fruit being serenaded by lees aging and fine grained French oak. Aromas of granny smith apple and mango cheeks with green tea, vanilla and oatmeal fill the glass and grab your attention. Intense tropical fruits including passionfruit and citrus dominate the front palate, but it's the mid palate where the finest French coopered barrels show their class providing weight and texture. Fine natural acidity gives length and structure to the wine finishing with a clean zesty finish that lingers for your continued enjoyment long after the wine has left your palate. Bonfire Block Semillon is known to age exceptionally well and will reward your patience with the development of greater richness and complexity over time.

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