

KILIKANOON, CLARE VALLEY, AUSTRALIA

MENTZENDORFF
wine shippers since
1858

PEARCE ROAD SEMILLON



DETAILS OF PRODUCTION

A true Single Vineyard wine, sourced solely from the famed Mort's Block vineyard in the Clare Valley sub-region of Watervale. Planted in 1970, the red loamy topsoil over a deep limestone base and east-west row orientation is the perfect resource from which to craft this legendary wine. The elevated, single vineyard site of Pearce Road, is harvested at night. With cooler temperatures and meticulous attention to detail in the winery, they have created a Semillon of great finesse, varietal intensity and maturation potential. The fruit was gently drained and lightly pressed, then allowed to cold settle before racking and warming the juice to ferment. Starting off in stainless steel, the fermenting wine was allowed to complete its journey in a selection of new and more seasoned French oak hogheads. Further barrel maturation and twice weekly lees stirring gives the wine more complexity and creamy textural qualities the freshness and vibrancy of the fruit.

TASTING NOTES

Very pale straw in colour with youthful green tints; of brilliant clarity and appearance. Overwhelmingly citrus driven in flavour, the nose features lifted lime and lemon zest, subtle kitchen spices, subtle oak nuances and hints of cut grass. The palate is both primary and complex in design with fresh lemons and limes perfectly in sync with the creamy yoghurt characters, crisp acidity and sublime French oak in the background.

HOW TO SERVE

Careful cellaring will see this wine last for at least 10-12 years. Rich, aged semillions, such as Pearce Road would best suit heavier seafood dishes, such as Lobster or prawns in garlic butter.

VINTAGE
2018
STYLE
White
BLEND OF GRAPES
100% Semillon
WINEMAKER
Peter Warr & Kirby Graudins
ALCOHOL
13%

