

CHALKERS CROSSING



2003 Hilltops Semillon

Glowing yellow-green; excellent bottle development and sophisticated French oak-barrel ferment inputs; harmonious mix of citrus, honey and a touch of oak spice.

92/100 James Halliday's 2006 Australian Wine Companion

Tasting Notes and Technical Information

Colour: Pale Yellow

Nose: Honey, yellow peach and herbal aromas

Palate: Honey and apricot flavours combined with delicate vanilla and yeast characters from the French oak barriques fermentation. Long, lively and fresh finish

Style: 100% fermentation in French oak barriques. 25% Malolactic fermentation. Unusual style of Australian Semillon

Complement: Seafood, smoked fish and smoked meat, poultry

Best drinking: Now to 2010

Awards

- Rated 92/100 in James Halliday's 2006 Australian Wine Companion
- Bronze Medal - 2005 Southern NSW Wine Show
- Bronze Medal - 2005 Cairns Wine Show
- Bronze Medal - 2005 Rutherglen Wine Show
- Silver Medal - 2004 Australian Small Winemakers Wine Show
- Bronze Medal - 2004 Bathurst National Cool Climate Wine Show