

CHALKERS CROSSING



2008 Hilltops Semillon

As always, there were Chalkers Crossing wines knocking on every door, including some beautiful prior vintages. Sommeliers take note; this is a serious producer.

James Halliday's 2005 Top 100, The Weekend Australian
19th November 2005

Tasting Notes and Technical Information

Colour:	Yellow with green tints
Nose:	Lemon rinds, herbs and honey aromas
Palate:	Citrus and apricot, followed by vanilla flavours from barrel maturation. Creamy and lingering palate
Style:	100% barrel fermentation and maturation on lees for 10 months
Complement:	Seafood, white meats and hard cheese
Best drinking:	Now to 2015
Closure:	Screw cap