



## 2010 WALLY WHITE SEMILLON

### Varieties :

Semillon (100%)

### Wine Description :

Colour : Brilliant yellow, mellowing to gold as the wine ages.

Nose : Complex and inviting nose showing aromas of lemon rind and white peach with a hint of creaminess.

Palate : Semillon's characteristic lemon notes are underscored by a tangy spice.

Finish : A rich but elegant finish with some creaminess and even a hint of spice from the oak. A mouth-watering textural chewiness makes Wally White an excellent wine for the dinner table.

### Vineyard Notes:

This is the fifth release of Wally White and continues in the line of rich but elegant white wines. This release is the first time Wally White has been made with 100% Semillon. 2010 was an excellent vintage on Kangaroo Island as it was throughout South Australia. While The Islander Estate's winemaker and owner Jacques Lurton is fond of all the Islander Estate wines, Wally White is a wine he holds very dear. Never one to shy from a challenge, the Wally White represents Jacques' attempt to create a wine of Burgundy-like elegance, using a Bordeaux variety, grown in the schist and clay soils of a rugged island vineyard half a world away from France.

### Production Notes:

The Semillon is picked in two stages: one early pick to retain more acidity and one later pick giving rise to more mouthfeel. All grapes are picked by hand then sorted on tables before being whole-bunch pressed in the basket press. No pressing separation is made as the press is very gentle and after a short settling the turbid juice is fermented in 600 litre "demi-muid" French oak barrels. The juice remains in cask for a year and undergoes batonnage (lees-stirring) every week for the first 4 months of ageing to enhance the fullness of texture and flavour.

### The Name:

The Islander Estate Vineyards is located near Parndana, an area originally cleared for farming by Soldier Settlers. To these Soldier Settlers, the term "Wally" was used as a nickname for someone acting a fool – unsophisticated and lacking in class. Australians often use opposites in giving nicknames – for example fat men named Slim and redheads named Bluey. In keeping with this tradition we present the "Wally White", a wine which is anything but a "Wally" – sophisticated, elegant and delicious.

### Cellaring Potential:

Drink 2012-2018

### Technical Information:

Alcohol : 13.4% Vol.

Total Acidity : 5.5g/L

pH : 3.35

### Drink With:

This wine pairs up particularly well with vegetable casseroles and most fish and chicken dishes including mildly spiced curries. It also drinks beautifully on its own.