



NUGAN ESTATE

COOKKOOHAMA "LIMITED RELEASE" BOTRYTIS SEMILLON 2018



Semillon



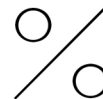
Riverina



Food Pairing



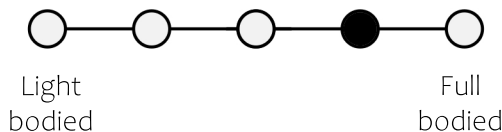
May 2018



12% ALC



8°C
Serving Temp



WINEMAKING

The Murrumbidgee Irrigation Area is renowned for its botrytized dessert wines. Misty and foggy autumnal mornings, followed by clear, warm days result in optimum conditions for Botrytis cinerea to thrive. Once the parcel has the desired level of infection, we harvest into small bins and transport to the winery for top loading and whole bunch pressing. After pressing, the unctuous juice is returned for 24 hours of skin contact, ahead of re-pressing and inoculation with an fruit expressive yeast strain. Fermentation typically takes two months, during which we drain off a portion into seasoned barrels to build additional complexity. The parcel is aged sur lie for ten months to enhance mouth feel, ahead of racking, blending and bottling.

WINEMAKER'S COMMENTS

Brilliant straw gold in appearance with enticing aromas of dried apricot, fig and orange peel that lead to a luscious palate of apricot nectar, nougat and lime zest.

WINE & FOOD MATCH

A decadent partner to any cheese platter with dried fruits.

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