



## Geyer Wine Co.

2018

# SÉMILLON

*Barossa Valley - Australia*



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

## Stats

**Grapes:** 100% Sémillon

**Vineyard:** 60% from a vineyard in Koonunga, Barossa Valley - 40% from a site in Springton, Eden Valley

**Vine Age:** 90-105-years-old (Koonunga) - 65-years-old (Springton)

**Soil Type:** Alluvial sand over red loam (Koonunga) - Decomposed granite with ironstone (Springton)

**Viticulture:** Practicing Organic

**Fermentation:** Native - 50% whole-bunch pressed & 50% skin contact (25% whole-cluster)

**Skin Contact:** 20 days (Springton component - 50% whole-cluster)

**Aging:** 12 months in 50+-year-old French foudre and seasoned 500L French puncheons

**pH:** 3.45

**Total Acidity:** 6.2 g/L

**Total SO<sub>2</sub>:** 6 ppm

**Total Production:** 275 cases

## About

Dave Geyer continues to eschew convention when it comes to the Barossa and the results are vivid and apparent. In 2018 he went back to the same two growers organically farming three parcels throughout the Barossa. Dave's in-laws own and farm the Springton, Eden Valley vineyard that was planted in the 1950s on acid retaining, decomposed granitic soils with chunks of ironstone throughout. The other two blocks are from a vineyard in Koonunga, Barossa Valley where the 90-105-year-old, ancient bush vines dot the alluvial sand over red loam soils. The former block brings freshness and drive while the latter two are all about texture and ripe flavors.

The Koonunga fruit was hand harvested on the early side and destemmed then pressed directly to an old French foudre from the 1950s where primary and secondary fermentation was carried out unhindered. The Springton site came in nearly four weeks later and was fermented half whole-cluster, entirely on the skins and covered in a one ton fermenter. After nearly three weeks the wine was pressed to two old 500L puncheons. After 12 months of aging, both components were brought together and bottled without fining, filtration or sulfur.

## Tasting Note

Punchy fruit driven nose, with pink grapefruit, lemon balm and moringa flowers. Textured, nutty palate of Jura-esque style with flavors of dried mango, tangerine, lemon sherbets and a firm, grippy finish. The end of the bottle might be a little cloudier, but don't worry, it's just due to the choice of producing wine without filtration or fining.