

ESTD
HARDYS
1853

NOTTAGE HILL

SEMILLON
SAUVIGNON BLANC

2008

Winemaker's Notes

Since 1884 when Thomas Hardy Nottage began a 60-year career looking after the vineyards, the passion and dedication of the Nottage family has been a treasured part of Hardys history. As cousins to the Hardys, four generations of Nottages helped build the success of our wines and, to this day, precious vines flourish on the hill that bears their name.

Nottage Hill was released in 1967 to honour and celebrate the contribution of Thomas Hardy Nottage. The first wine was a Cabernet Shiraz sourced from Nottage Hill in McLaren Vale. Nottage Hill wines are at the heartland of Hardys portfolio. Known for their consistency, approachable style and balance, Nottage Hill has become a favourite around the world.

The 2008 Nottage Hill Semillon Sauvignon Blanc was crafted from select parcels from premium vineyards in South Eastern Australia. The Semillon and Sauvignon Blanc were harvested at optimum maturity and fermented cold to preserve the delicate fruit aromas and to produce wines of distinctive varietal flavours.

Tasting Notes

Wine Style

Sweet 1 2 3 **4** 5 Dry

Light 1 **2** 3 4 5 Full bodied

Colour

Pale straw with light green hues.

Bouquet

Lifted aromas of lemon and lime with touches of fresh grass adding complexity.

Palate

Intense citrus fruits with mouth watering acidity leading to a refreshing, zingy finish.

Food

Battered Flathead with homemade tartare sauce
Squid hoods stuffed with fresh Pea risotto

Bottling Date

August 2008

Alcohol

12.5 %

Acidity

6.5 g/L

pH

3.16

Winemaker

Paul Lapsley

Region

South Eastern Australia

Grape Variety

Semillon 89%
Sauvignon Blanc 11%

Cellaring

Up to 2 years

Maturation

Stainless steel

