

2014 Silent Way Serpens

Semillon, Viognier and Roussanne

Semillon 60%
Viognier 30%
Marsanne 10%

Semillon was grown at Quarry Ridge Vineyard in Kilmore, Viognier at Landscape Vineyard in Tallarook and the small amount of Marsanne at Wanted Man Vineyard, Heathcote.

The three varietals were all hand picked and whole bunch pressed. Juice was transferred to used French hogsheads for natural fermentation. Wines remained on lees for 7 months, with occasional stirring then racked and blended prior to bottling in December 2014.

Semillon is harvested early (11% potential alcohol) and brings energy, acidity and freshness to the blend. The Viognier and Marsanne, from warmer sites, add texture and breadth.

Our 2014 Serpens (Latin for snakes- see our label!) is the second release of this wine.

The wine is pale green in the glass and displays aromatics of fig, pear, some lees derived complexity and a touch of gingery spice. Youthful Semillon drives the palate- it is focused with fresh natural acidity. The Viognier shows itself in the mid palate, adding texture and richness, while the Marsanne adds length and extract to the finish.

Our 2014 Serpens is a deliciously dry, food friendly blend. Drink now or over the next 4 years.