

**GRAPES**

100% Semillon

**TASTING NOTES**

Sometimes nature offers us unique expressions of our wines. Phosphorus, from the Latin for "bright light", is made from some of our best Semillon grapes that have been fermented and then aged for 12 months in 500L French oak barrels.

A complex nose of preserved lemon, grapefruit, quince & white flowers which is enhanced by a flinty, smoky edge. Elegant and delicate, with a very long extremely balanced palate. In the mouth it has great texture which is exceptional in such a light bodied wine. Over time, with careful cellaring this will become even more complex and enticing.

**PAIRING SUGGESTIONS**

Semillon is a great wine to pair with seafood and this is no exception. Very gastronomic it will match very well with pan-seared scallops or freshly picked crab. In addition this wine will work extremely well with more robust white meats such as pheasant or slow roast pork, and fine soft cheeses.

**CELLARING POTENTIAL**

Elegant and approachable now, but with the ability to mature spectacularly of the next 15 years.

**TECHNICAL DETAILS**

Alcohol: 11.5% Vol  
Tartaric Acid: 6.3 g/l  
p.H: 3.30  
Residual Sugar: 1.3 g/l

**MINIMAL INTERVENTION  
MAXIMUM ATTENTION**

Following organic, sustainable and regenerative principles to ensure we have healthy soils, positive organic matter and a disease-free environment, our vines are lovingly nurtured to deliver their best fruit year after year.

With quality grapes our aim is to produce elegant, fruit-forward wines that respect varietal characteristics and show a true sense of place. Our philosophy of 'Minimal Intervention & Maximum Attention' is core to us being able to craft interesting & stylish wines year on year.