



2008 Bullock Road Semillon Sauvignon Blanc

The Bullock Rd brand is Mt Jagged's second tier brand that derives its name from the old bullock road that traverses along the roadside boundary of the Mt Jagged Vineyard. The road was used in the early 19th Century to transport produce from the land and sea up to Adelaide from properties lining the Murray River.



A blend of 35% from the Mt Jagged vineyard and Southern Fleurieu. Fresh, flinty with great acidity this unwooded wine exhibits the exceptional quality of Semillon produced from our cool climate vineyard. The sauvignon brings gooseberries to the nose with a smart finish. This wine is made to drink now, enjoy

Cellaring: will reward 1-2 years but really is a drink now wine.

Viticulture: 2005 had higher than normal rainfall with a warm vintage. The berry and bunch size was consistently small thus resulting in a good ratio of skin to juice and better colour and flavour extraction.

Vinification: The two parcels were fermented separately and aged separately in seasoned French Hogsheads (300lt) for 16 months. After maturation the wine was blended together and then bottled.
