



Bullock Road 2009 Chardonnay 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 Chardonnay (30%) Semillon (30%) and Sauvignon Blanc (30%)

From the Mt Jagged vineyard and the Southern Fleurieu a triple blend which has a beautiful aroma of cut hay, limes and a hint of spices. Fresh and fruity on the palate. Filled with limes, lemons and stone fruit with a nice dry finish

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

Viticulture: 2009 had lower 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 three parcels were fermented separately in tank at initially cooler ferment temperatures that were gradually increased as ferment progressed. The parcels were then blended and bottled quickly to retain fruit freshness.

13.5% alc/vol
