



BERTON VINEYARDS

BERTON RESERVE 2017 BOTRYTIS SEMILLON

“The Berton Vineyard Reserve range brings together wines from regions that due to their distinct climate and soil have excelled at producing particular varieties.”



Vineyard and Vintage	Warm days, cool nights along with rich soil and fresh water from the Snowy Mountains provides the perfect growing environment for Botrytis Semillon.	
Winemaking	Harvested in early May, the sweet shrivelled fruit was left on skins overnight in a bag press to allow maximum flavour and sugar extraction before pressing off. The juice was then clarified and filtered before the start of fermentation. After four weeks and approximately half of the sugar has been converted the ferment was halted by chilling to 3°C. Once clarified the wine underwent 12 months in oak maturation before preparing for bottling.	
Tasting note	This vintages Botrytis shows intense aromas of orange rind, apricot, and honey. The palate bounces with orange, grapefruit, butterscotch and biscotti flavours that carry through to a beautifully balanced and persistent finish.	
Region	Riverina	
Wine Analysis	Alcohol: 11.40% TA: 10.30 g/l	pH: 3.30 RS: 170.0g/l
Style	Sweet	
Food Match	This vintages Botrytis shows intense aromas of orange rind, apricot, and honey. The palate bounces with orange, grapefruit, butterscotch and biscotti flavours that carry through to a beautifully balanced and persistent finish.	
Cellaring	Ready to be enjoyed now but will cellar well for 5 years.	

Winemaker,
James Ceccato



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Carton

Packaging Detail

Range: Reserve Range

Product: Botrytis Semillon

Approx. Case Weight: 10kg

Bottle Barcode No: 9335966000254

Carton Barcode No: 19335966000251

Bottle: H375 Conica Bordelaise

Bottle Weight (grams): 400

Package Weight (grams): 780

Bottle Dimensions (hxd): 285.2mm x 59.1mm

Carton Size: 12 pack

Carton Dimensions: 246mm x 185mm x 290mm

Slipsheet Configuration: 100 (export)