

David Franz

Semillon 'Long Gully Road'



Tasting Notes:

Honeyed Wax Lemon and golden summer grass over hints of rich yeast and aromatic dried herbs. Zesty lemon curd pie with a smooth honeyed finish. Balanced fruit and textural mouth weight fill the mouth with the light delicate combination of pure varietals, herbal leaves and yeast complexity.

Production Notes:

Madeira cloned Semillon vines planted in 1885, dry grown from light sandy loam soil over marble and limestone. Handpicked in February, after consistently mild temperatures, spread out rains, and cool nights. Wild yeast fermented, then basket pressed with free run juice fermenting in stainless steel cold over 5 weeks, and pressings in 4-year old oak. Malolactic fermentation on pressings only, aging for 12 months.

Cellaring:

Drink now or cellar for five years or more.

About David Franz:

David Franz Lehmann started producing small-batch wines from the vine to the bottle under his own name in 1998. Each bottle of wine is carefully hand printed and wrapped before being placed in a hand printed carton then sent out into the wide world to find their way to you.

Reviews:

2017: 90 Wine Enthusiast

2016: 95 James Halliday; 90 Wine Enthusiast

Barossa Valley Facts:

- The wine industry of the Barossa Valley was founded by German settlers.
- The plantings of Semillon in the Barossa Valley have evolved to develop its own unique pink-skinned clone.
- Barossa has been making wine since 1848 and has since been phylloxera free.