

SIERRA REED

'lessons' semillon 2023



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: Sierra Reed

Grape(s): Semillon

GI: Geelong

Site(s): Sierra's estate vineyard in Torquay

Vintage notes: The cool climate coastal influence came through in 2023, bringing bright acidity to the wine and showcasing strong minerality. The season brought great yields and a good balance of herbaceous tones met with a yellow fruit spectrum so that the jalapeño bite, that this vineyard's semillon can often show, has balance.

Vineyard notes: Fossilised limestone soils with buckshot iron shattered through, 1.7 km from the ocean. Originally planted on its own roots in 1985 to 2 hectares of semillon by Peter James, who has been involved with the vineyard's renaissance under Sierra. Farming practices are organic and interventions kept to a minimum: 'I trust the vineyard can support itself after 40 years...I will intervene if the weather conditions leave me no choice, but always with a homeopathic hand.'

Winemaking: Grapes are hand-picked and fermented with native yeast in barrel, both large format new Stockinger and old French oak.

Closure: Stelvin **ABV:** 12%

Tasting notes: A unique style of semillon, with a much more aromatic edge than the wine typically has. The nose is a fragrant blend of jalapeño, yellow plum, garden herbs, and subtle lemon aspen (a spongy, floral native citrus). The palate is lean and racy, with high acid and a tense core, yet with a chewy texture to balance it out. A superb and compelling take on this classic Aussie grape.

Label design: 2023 was the first year that Sierra herself farmed and made wine from her newly grafted estate vineyard. Named 'Lessons', Sierra notes that semillon has taught 'harder lessons than any other variety. Despite this, the greatest gift a winemaker can have is to be able to influence how grapes grow, so that when they bring them home to the winery the creation comes full circle.'

Production size: 260 dozen