



## 2005 Brabo Semillon Chardonnay

The winemaking style for the Anvers Brabo range is focused on producing soft, approachable wines that can be enjoyed in their youth. As a casual everyday drinking wine, or ideal accompaniment to café dining, the Anvers Brabo range represent exceptional value for money with depth and flavour complexity of wines twice the price.

Our 2005 Brabo Semillon Chardonnay uses fruit sourced from McLaren Vale and the Adelaide Hills and is made from a blend of 70% Semillon and 30% Chardonnay. A hint of barrel aged Chardonnay adds complexity and fullness to the palate while a subtle sweetness rounds out the finish.

### Tasting Notes

Mid straw in colour, the aroma shows zesty citrus fruit flavours with lanolin and honeysuckle accents. Medium-bodied on the palate with intense lemon and peachy fruit flavours supported by a subtle hint of oak and a crisp, lingering finish.

**Bottling Date:** May 2006  
**Release Date:** June 2006  
**Production:** 300 cases  
**Winemaker:** Duane Coates  
**Closure:** Screw Cap  
**Alcohol:** 13.1%