



DE BEAUREPAIRE  
RYLSTONE  
*A taste of France in Australia*

## 2016 "COEUR D'OR" BOTRYTIS SEMILLON

### DESCRIPTION

Produced when the conditions are ripe for producing Sauterne-style dessert wines. The previous vintage was 2013 and won International Gold at the Six Nations Wine Challenge. The 2016 has already received more accolades including Best Dessert Wine in NSW by Winestate Magazine in April 2018

### TERROIR

Our family's estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

### VINEYARD

Sourced from C Block with an average vine age of 13 years at the time of harvest.

Harvest (yield): Individually selected parcels of Semillon were handpicked on 6 June 2016 with a Baume of 32.

Vintage Conditions: 2016 started quite wet, requiring active trellis management, but for the final 3 months was dry and hotter than average producing a vintage approximately 2 weeks earlier than average.

### VINIFICATION

The wine was 100% destemmed whole berry pressed with 5 hours cold soaking, then fermented using Sauterne yeast with 3 weeks of maceration in steel tanks and barrels.

### AGING

Final maturation for 7 months - 50% in Stainless Steel and 50% in 1 to 3-year-old hogsheads sourced from Bordeaux. All barrels were extra fine grained and medium toasted.

### TASTING NOTES

Golden yellow in colour, with concentrated fruit characters of apricot, lime and cumquat. The palate is clean, rich and dense, with a lovely fresh fruit drive, and layers of citrus and marmalade characters. The length is full with a nice acid lift, and a lovely mouth feel.

### VIN ET GASTRONOMIE

It is a perfect combination with cheese plates and any salty dessert. Interestingly, in France they also use Sauternes as aperitifs, and this would perfectly match a beautiful foie gras or pâté dish.

### WINE TIPS

Cellaring Potential: 10 to 15 years (2026 to 2031)

Serving Temperature: 10 to 12 degrees C / 50 to 54 degrees F

### VARIETAL MIX:

100% Semillon (Botrytis)

### ALCOHOL:

14.0%

### BOTTLED (RELEASED):

December 2016 (January 2017)

### BOTTLES PRODUCED:

5,280

