



Name
Semillon Sour

Hand Bottled
October 2022

Flavour Profile

"Golden blonde in complexion giving bright, tropical tones and landing on the palate with a zesty tang, delicate spritz and mouth-watering texture. If you look a little deeper, you can find some mint and grassy notes that exhibit the true Semillon characters hiding amongst the yellow peach and apricot fruits."

Sam Berketa - Head Winemaker

"This Semillon Sour has a bright and tart flavour profile, with a crisp and refreshing mouthfeel and low carbonation. The aroma exhibits notes of melon and apricot, balanced by a subtle Brettanomyces funkiness. The palate is perfectly balanced between the racing acidity of a granny smith apple and nutty, malty characters finishing dry and leaving you wanting more!" **Jesse Searls - Head Brewer**

Our Approach

This Semillon Sour is a tasty mix of Young Henry's From Where You'd Guava Be sour and Newtowner Ale blended into old Alpha Box and Dice barrels, previously seasoned with our Lazarus Bianco. We topped those barrels up with yeast lees from our Golden Mullet Fury and left them to slowly mature in a cool part of the winery for over a year. Bottled with a gentle fizz and primed using champagne yeast, the result is a farmhouse style that's delightfully refreshing and crazy complex.

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We would like to acknowledge the traditional custodians of the land on which we make our products and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.