



PETERSON HOUSE
PREMIUM SPARKLING WINES

2007 Still Semillon



VARIETY	Semillon
REGION	Hunter Valley
ALCOHOL	10.0%
pH	3.3
TOTAL ACIDITY	6.2 g/L
RESIDUAL SUGAR	6 g/l
APPEARANCE	Light straw in colour with a hint of green hue
BOUQUET	Youthful citrus fruit aromas
PALATE	With powerful citrus flavours and well balanced acidity on the palate, this Hunter Valley Semillon is a traditional style with an outstanding fresh and clean fruit palate.
FOOD SUGGESTIONS	Complimentary to any seafood and white meat dishes
CELLARING	Will cellar well for 5-8 years, and start to develop richer, toasty characters that a good Hunter Valley Semillon can achieve if kept in optimum conditions