



SACRED HILL

Halo Botrytis Semillon 2002

VARIETY

100% Semillon.

REGION

Hawkes Bay.

STYLE

Botrytis Dessert Wine.

VINTAGE

The excellent vintage weather conditions allowed the grapes to fully ripen prior to classic Noble Rot infection taking place in late April. Dry conditions with humid mornings allowed perfect development of Botrytis, resulting in this amazing wine.

VINIFICATION

Cool fermented and matured in French oak barriques.

APPEARANCE

Deep golden colour.

BOUQUET

Delicate aromas of apricot, honey and raisins.

PALATE

Extremely rich concentrated and powerful palate, with ripe apricot honeyed flavours.

CELLARING

5-10 years.

SERVING TEMPERATURE

Chilled.

TECHNICAL ANALYSIS

Harvest Date	21 st May 2002
Bottled date	11 th June 2003
Winemaker	Tony Bish
Brix at Harvest	52
Alcohol	10.0%
Sugar	220 gh ⁻¹
TA	12.3 g/L
pH	3.8
Packaging	6 x 375ml bottles
RRP	\$50.00