



LETHBRIDGE

The story of the wine...

2017 Continues to Breathe Semillon Sauvignon Blanc

Story of the Wine: The Campbell Family planted a mixture of Bordeaux varieties at Mount Duneed 48 years ago; the Semillon was the most reliable in the weather of those times. The vines always yielded well, showed their distinctive vinous characteristics and the wine was always in great demand. Now gnarled and woody, one thinks "old vines...such intensity!" They do have "old bones" but each crop is grown on a new vine supported by the old. This year's roots, shoots, leaves, flowers and fruit are not old. Things have heated-up since then. Time and economics have reduced their original plantings to 400 treasured vines and for the last 10 years they have entrusted the entire crop to Ray. In 2013 we made the Last Gasp Semillon and in 2015 we made the Still Breathing Semillon. Somehow or other I'm still continuing to breathe!

This wine shows vibrant lemon grass and fresh herbs on the nose with a touch of toasty oak just mingling in the background. A wine that will be around long after we're gone, enjoy them over the next 7-10 years.



Vintage:	2017
Other vintages:	2013, 2015
Grape variety:	Semillon & Sauvignon Blanc
Vineyards:	Rebenberg
Bottled:	January 2018
Alcohol:	13.5%
Cellar potential:	7+ years
Cellar door prices:	\$32