



## The story of the wine ...

## 2013 The Last Gasp, Semillon

Story of the Wine: The Campbell Family planted a mixture of Bordeaux varieties at Mount Duneed 43 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 have "old bones" but each crop is grown on a new vine supported by the old. The roots, shoots, leaves, flowers and fruit growing this year are not at all old. Things have heated-up since then; time and economics have reduced our original plantings to 400 treasured vines and we entrusted all of the 2013 crop to Ray and Alex with only one instruction, "Bring us a prize as the last gasp!" They have done a great job, barrel fermented and matured in their best barriques in the burgundian style.

Vintage:	2013
Other vintages:	None
Grape variety:	Sémillon
Vineyards:	Rebenberg
Bottled:	Feb 2014
Alcohol:	13.5%
Cellar potential:	7+ years
Cellar door prices:	\$42