

# **Offshoot Range** 2025 Offshoot Off-Dry Semillon

Iropical fruit with citrus, hints of lemon spritz and ripe summer pudding



### **Wine Profile**

Colour green

Nose tropical tones of pineapple and crushed oranges with a hint of lemon and

lime jelly fruits

**Palate** rich, round palate of tropical fruit and hints of lemon spritz, finishing with

summer pudding ripeness

Soil red clay loam with ironstone

Oak no oak treatment

### Vintage

The 2024-25 season mirrored 2023-24 climatically with good post harvest rainfall in April to June setting us up well for the new season, which turned out to be incredibly dry with just 136mm of rain between September and the end of December. Harvest commenced on the 9th January with a small parcel of Chardonnay followed by both the Chardonnay and Pinot at Gillard's Road in mid January. The first Semillon came in a week later before we had a "Chardonalanche" from the Ogilvie's View vineyard in the Upper Hunter throughout the later part of January. The majority of our fruit was harvested in January with a few small parcels of white and Shiraz coming in in the early part of February. Vintage 2025 was bountiful with above average tonnage and progressed smoothly with a few rain events causing a bit of juggling of the intake schedule. Chardonnay and Semillon were the highlights with the younger Chardonnay blocks again looking spectacular.

#### Winemaking

Fruit sourced from red clay soils and mature vines. The grapes were picked over multiple days in January, transported to the winery for crushing and de-stemming into the press. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days.

## Wine Specifications

Alcohol	pН	T.A	Cellaring	<b>Tasting Date</b>
8.9%	3.10	5.9gm/L	Drink now or within 18 months	7th July, 2025

Cellar Door 179 Gillards Rd. Pokolbin NSW 2320 | Head Office 972 Hermitage Rd. Pokolbin NSW 2320





