WOOLLOOWIN STATE SCHOOL

CENTENARY BRUT RESERVE

TASTING NOTES

VARIETY: Pinot Noir, Chardonnay, Chenin Blanc

WINEMAKING: Careful processing, traditional fermentation techniques and 100% malolactic fermentation produces the soft and flavoursome base of this wine. A secondary fermentation is used to give a natural and lively effervescence.

TASTING NOTES: This wine exhibits a medium straw colour with light green and gold hues. A nose of lifted herbaceous fruit with subtle yeast complexity leads to a fresh and palate with a clean, natural, acid finish.
WOOLOOWIN STATE SCHOOL

CENTENARY SEMILLON SAUVIGNON BLANC 2013

TASTING NOTES

RANGE: White Label
VINTAGE: 2013

VARIETY: Semillon Sauvignon Blanc

WINEMAKING: A multi-regional blend; we harvested Semillon from our vineyards in the South Burnett and cold fermented separately to the Sauvignon Blanc. The Sauvignon Blanc was harvested some months later from a premium Victorian vineyard in the Alpine Valleys wine region and fermented in stainless steel tanks to retain the fresh fruit characteristics. Judicious blending then took place to ensure a harmonious balance was achieved and both varieties were expressed.

TASTING NOTES: Pale straw in colour displaying aromatics of gooseberry and citrus peel with hints of passionfruit. The palate is crisp and clean with orange blossom, green apple and lime backed by a generous base of refreshing, food friendly acidity. The bright, crisp and slight mineral nature of this wine makes it a great accompaniment to goats cheese, summer salads or shellfish.

SUGGESTED FOODS: Goats cheese, avocado, shellfish or Vietnamese rice paper rolls

STYLE: Dry White Wine

VINEYARD: Semillon (60%) – Clovely Vineyard, South Burnett, QLD Sauvignon Blanc (40%) – Alpine Valleys, Victoria

G.I.: SEA
RELEASE: September 2013

PRODUCT SPECIFICATION: Alcohol 12.6%
Standard Drinks – 7.5
Allergens – Casein, Sulphites
WINEMAKING: The three varieties were processed separately in the winery allowing us to vinify them in a way that expresses the strengths of each wine. The Shiraz and Cabernet spent 15 months in new and seasoned American and French oak hogsheads respectively while the Merlot was fermented in stainless steel to highlight its soft fruit flavours. The wine was blended just prior to bottling before being traditionally fined using egg white and lightly filtered.

TASTING NOTES: A blended wine, stronger than the sum of its parts, with the three varieties melding seamlessly to give a wine of exceptional depth and flavour. Aromas of raspberry and plum with a touch of roasted coffee bean lead to a rich palate of ripe cherry, dark chocolate and subtle pepper. Full bodied, fruit driven and with exceptional length.

SUGGESTED FOODS: Char grilled vegetables or wood fired pizza

STYLE: Dry Red Wine

VINEYARD: Clovely Estate Vineyard and Steinhardts Road Vineyard

G.I: South Burnett, Queensland, Australia.

HARVESTED: February 2012

RELEASE: February, 2014

PRODUCT SPECIFICATION: Alcohol – 14.0% Standard Drinks – 8.3 Allergens – Egg white, sulphites