



silent way

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Silent Way 2015 'Serpens'

Winemaker: Matt Harrop

Grape(s): 78% Semillon, 12% Viognier, 10% Marsanne

GI: Victoria

Site(s): Quarry Ridge Vineyard, Kilmore (Semillon), Tallarook, Goulburn Valley (Viognier), and Heathcote (Marsanne)

Vintage notes: An early start to spring, with some rain and cold snaps, gave way to a long, temperate summer. A dry warm autumn led to an early harvest of phenomenal quality.

Vineyard notes: The Quarry Ridge vineyard, where the Semillon is grown, sits at an elevation of 400m on the southern side of the Great Dividing Range just outside of the Macedon Ranges GI. The vineyard is farmed sustainably (only very sporadic non-organic sprays as needed) and was planted between 1988 and 1998. An old bluestone quarry with mixed gravels.

Winemaking: Hand harvested, whole bunch pressed, settled overnight, and racked directly into oak. On lees for 9 months with a small amount of new oak elevage. Allowed to clarify and bottled unfinned and unfiltered. Grapes fermented separately.

Closure: Stelvin

ABV: 13.1%

LEGEND tasting notes: This wine is a powder keg of energy, vitality, and interest. The nose is led by a subtle flinty reduction, with underlying dried stone fruit and subtle citrus. The palate balances waxy, unctuous, and acidic semillon, with the oily, plump, and floral viognier and marsanne. Dried acacia flowers, struck match, toasted kurrajong fruit (a peanut-like nuttiness), and a bitter phenolic finish.

Label design: The artwork was originally created by friend Daniel Wallace for Matt and Tamara's wedding in 1997. Local artist and friend Mel Nightingale developed Dan's original drawings into the current labels. Earthworms, birds, snakes, friendship and love are the symbols for Silent Way.

Production size: 380 dozen