

# CHALKERS CROSSING



## 2004 Hilltops Semillon

Particularly good mouthfeel from 4 months on lees; silky, lemony fruit; good length and finish.

91/100 James Halliday's 2006 Australian Wine Companion

*Tasting Notes and Technical Information*

Colour:	Yellow with green tints
Nose:	Lime, dry herbs and quince aromas
Palate:	Citrus and mineral flavours with a crisp finish
Style:	100% stainless steel tank fermentation
Complement:	Seafood, white meats and hard cheeses
Best drinking:	Now to 2010

### Awards

- Rated 91/100 in James Halliday's 2006 Australian Wine Companion
- Highly Recommended in the 2005 Small Vigneron Awards - Winewise Magazine
- Bronze Medal - 2005 Murrumbateman Cool Climate Wine Show
- Bronze Medal - 2005 Rutherglen Wine Show
- Bronze Medal - 2005 Australian Small Winemakers Show
- Bronze Medal - 2004 RNCAS Canberra Wine Show