

LIMITED RELEASE

2004 Reid's Rasp Maturation Semillon

Sourced from the Old Vine Semillon Vineyard, planted 1961

Total production: 165 dozen

2006 Reid's Rasp Shiraz

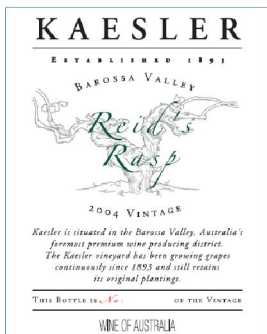
Sourced from our Kaesler estate old vines, 40 & 100 years old, no sulphur added

Total production: 50 dozen

Sold exclusively at cellar door \$35 p/bottle

“A RASP is a slang term used in the London stockmarket in the 80’s. It was a favoured story used to persuade clients to buy or sell. The story was usually about 80% *fact*, with the balance being *fancy, fiction* and a bit of hope. Reid’s rasp is the winemaker’s story with grapes.”

Reid spent a few years at Tyrells in the Hunter Valley, where he fell for the Semillon grape variety. 2004 being a fantastic vintage, Reid decided to make this maturation Semillon. In 2008 we decided to release this wine, although the wine is still well entrenched in it’s youth – probably its teenage years. Like the best Hunter Semillons, look at this in 10+ years time. The 2004 Rasp is 100% unadulterated Semillon, this one’s made for the long haul. The *fact* is that the vineyard has a pedigree from 1961 plantings. The *fancy* is the sandy silts in which it was grown. The *fiction* is that cork is good for white wine; it isn’t. The hope is that this wine will last for 20 years. (screwcap)



The 2006 Rasp is with Shiraz, this one’s made with *no added sulphur* during the winemaking process. The *fact* is that the vineyard has pedigree from 1899 plantings. The *fancy* is the oak, brand new Burgundian. The *fiction* is that it won’t age; it will. The hope is that the tannin and alcohol will do the job of the sulphur. (screwcap)

