

AN APPROACH TO RELAXATION SÉMILLON 'NICHON'



A blend of 90% Sémillon from 65-year-old vines and Sauvignon Blanc. Light straw yellow. Incredibly layered with delicate floral aromas, lemon, honey, grapefruit and minerality. Soft and slightly creamy fruit on the palate. Structurally driven and complex. Acid fresh with marked minerality on the long, dry finish.

A blend of 90% Semillon (60-65-year-old vines) and 10% Sauvignon Blanc (25 years old). The dry- grown, own-rooted vines come from sandy vineyards in the cool, Eastern area of the Barossa Valley known as the Vine Vale in South Australia. The vineyard is feral; the owner prunes once and picks at harvest. Other than that, the vines are left to their own devices. The wine was basket pressed over a slow 12-hour cycle in order to allow the juice to take in some aromatic and structural integrity from the skins. Then barrel fermented in second use French oak barrels in a cold room. After 10-12 months in oak the wine is raked to tank for a few months and then bottled unfiltered and unfiltered.

An Approach To Relaxation, founded in 2014, is a joint project between Master Sommelier Richard Betts and Carla Rza Betts (formerly of The Spotted Pig, The Breslin and The John Dory Oyster Bar in NYC.) They are both American born, living in Amsterdam and now making wine in Vine Vale, Barossa Valley, Australia. Their Estate Vineyard, The Rza Block, is one of the oldest Grenache vineyards in the world. Long believing that great Grenache is the warm climate analogy of Pinot Noir, they always kept their eyes open for the sandy terroir and cool climate that give the best Grenache that extra something special. Their search came to an end in Vine Vale, where they discovered a 150+ year-old Grenache vineyard, set on sandy soil in one of coolest microclimates in the Barossa Valley. From this tiny vineyard, they make their Sucette Grenache.

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Tasting Note:

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Sémillon & Sauvignon Blanc. Layered, delicate floral aromas, lemon, honey, grapefruit & minerality; soft, creamy fruit; structurally driven & complex; acid fresh; marked minerality on the long, dry finish.

Shelf Talker:

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