



ROCKFORD LOCAL GROWERS SEMILLON

£35.00

Buy 6 for £28.59 each and save 2%

Buy 12 for £28.00 each and save 4%

SKU: AURLGS

Categories: [£20 - £49.99 Wines](#), [White](#), [Australia](#), [Dry](#), [Crisp & Fresh](#), [Barossa Valley](#)

Established in 1984, Rockford has long been an inspiration for several generations of Australian winemakers. Founded by the legendary Robert (Rocky) O'Callaghan, the winery is a family-owned Barossa institution using traditional Barossa grape varieties, with some vines dating back to the 1880s. Much of the winery equipment also dates back well over 100 years, and the use of a traditional basket press gives their iconic Shiraz its name. This unique approach to traditional winemaking, results in a range of wines which represent the pinnacle of quality that the Barossa has to offer. Oak plays only a supporting role, while the wines are fragrant and beautifully textured with a great capacity to age

Semillon is one of the original Barossa varieties that growers have maintained for generations. The Rockford Semillon is grown by the Sibley and Kalleske families. Rockford pick each of our growers' blocks of Semillon at varying degrees of ripeness to ensure that they have multiple options when it comes time to put the blend together. they selectively hand pick some blocks up to three times during a two to three week period. This wine represents a style of winemaking rarely found in Australia anymore. It has gained weight and softness from being bottled under cork which cannot be replicated by a screwcap closure. After fermentation, the Local Growers Semillon spends time maturing in a combination of large, seasoned oak casks and hogshead barrels, as well as a separate unwooded component on light yeast lees. After blending and bottling, the wine ages for around two years before release

