



2006 NEKTAR

*"Outstanding – a sweet wine with acidity and harmony."
Wine List at the nearby Royal Mail Hotel, Dunkeld ... on by the glass.*

The Autumn of 2006 provided us with another chance to create a botrytis "sticky" in the Sauternes/Barsac style – the first since 2001 - which is blossoming superbly. Made from Semillon and Sauvignon blanc, this NEKTAR exhibits the elegance and superb balance of sugar, acid and alcohol that we think is so crucial to its integrity. A fresh bouquet of honeysuckle, apricots and minerals leads to a deliciously lively and finely structured palate of great purity, leading seamlessly to a lingering, chalky finish which is clean and fresh and not cloying. Sealed with a Stelvin screwcap, its attributes will intensify and mature beautifully with careful cellaring.

SCREWCAP
12.5% Alc.

WINEMAKERS: JOHN AND BELINDA THOMSON
DRY GROW: HAND WORKED: ESTATE PRODUCED AND BOTTLED