

An Approach To Relaxation

[An Approach To Relaxation](#) is a joint project between Richard (former Master Sommelier) and Carla Rza Betts (formerly of The Spotted Pig, The Breslin and The John Dory Oyster Bar in NYC.)

Their 2019 [Nichon](#) is a blend of 90% Semillon and 10% Sauvignon Blanc. The lion's share of the dry-grown, own-rooted Semillon comes from an organically farmed vineyard located in the sandy soils of the Vine Vale region of the Barossa Valley (65-year-old vines), topped up with a bit of young vine Semillon from a vineyard across the road.



2019 was a rough year with no spring rains during the growing season, one of the driest years on record in the Barossa. While it was not overly hot, it was drought-level dry, which put the vines under stress during what ended up being a shorter growing period. We harvested 28 February-1 March.

We 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, barrel fermented, 'rinsed' a 1500L Stockinger with the Semillon and then blended and aged the wine in old French oak. The wine remained in oak for a year before being bottled unfinned and unfiltered.

Because we used a bit of younger vine Semillon this year in addition to the older, more mineral, earthy old vine juice, the wine had a bit more body to stand up the Stockinger. Semillon loves oak, and the resulting wine is lush and layered.

