



2006 BROKENWOOD OKEY CREEK SEMILLON

Review Summary

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

92 pts “Greenish yellow. Cool, subdued aromas of beeswax, citrus peel and pungent herbs lifted by a top-note of white flowers. Firm and dusty in texture, with bracing flavors of citrus peel and bitter quinine. Displays impressive energy as well as depth, and finishes with excellent focus and cut. This wine still has years of life ahead of it.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2010

91 pts “The 2006 Oakey Creek Semillon is just starting to come into its own with some signs of evolution on the nose: hay, lanolin and crostini plus an undercurrent of lemon curd. Very crisp, dry and light-bodied, this wine is just starting to soften and open out beautifully, finishing long. Drink it now to 2019+.”

Lisa Perrotti-Brown, erobertparker.com
May, 2011

91 pts “Dazzling stuff, ripe, vibrant and complex, yet amazingly light on its feet and fresh. The flavors linger seamlessly on the finish. Drink now through 2020.”

Harvey Steiman, Wine Spectator
June 4, 2010

90 pts “I had previously had the pleasure of tasting the 2010 vintage and purchased the 2006 at the recommendation of a friend. This pale yellow wine has green hues and distinctive aromas of lemon zest, wild grasses and green apple from beginning to end. The palate embodies a myriad of great citrus flavors with an almost creamy sweet oak flavor despite the fact that this wine never touched wood. Amazing to see the development of flavors in this wine when compared to the 2010. The finish was softer but well defined and when served well chilled is lovely as a solo drinker or with lighter food. There is still plenty of life left in this wine if you cellar it properly. I would suggest purchasing this vintage and comparing it to a newer vintage to taste the flavor separation.”

Jeff Lawson, midwestwineguy.com
June 4, 2010

88 pts “This stands at an awkward moment in its development, its youthful acidity still jarring, its waxy texture just beginning to build up and envelop that acidity. Floral, leesy and tense, this needs another several years in the bottle.”

Joshua Greene, Wine & Spirits Magazine
October, 2010