

## 2008 BROKENWOOD HUNTER VALLEY SEMILLON

### Review Summary

## BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

**94 pts** “A perennial favourite with a proud 25-year history under the direction of CEO Iain Riggs, hand-picked, cool-fermented and bottled early. It has crisp, fresh, zesty aromas and flavors, gaining velocity on the back-palate and finish with notes of lemon rind and mineral on the finish and lingering aftertaste.”

**James Halliday’s Australian Wine Companion  
2009**

**95 pts - Best of the Best by Variety** “A spotlessly clean bouquet is followed by a star-bright and pure palate with nuances of lemon, grass, herb and mineral; a feather-like but long finish.”

**James Halliday’s Australian Wine Companion  
2010**

**90 pts** “Bright straw. Pungent, spicy herbal, mineral and citrus aromas, plus a hint of anise. Limeade and pink grapefruit on the palate, with white pepper and bitter quinine notes adding vivacity. Firm, sharply focused and pure on the finish, with the lime note repeating. This uncompromising style will be too severe for some, but fans of truly dry wines will love it.”

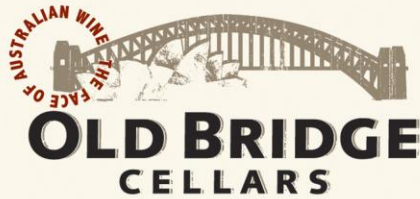
**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
July/August 2009**

**89 pts** “Light straw-colored it exhibits aromas of candle wax, citrus, lemon curd, and mineral. Light in body (just 10% alcohol) but crisp and tasty, it will pair beautifully with seafood. It is Hunter Valley’s version of Txakoli.”

**Jay Miller, Robert Parker’s The Wine Advocate  
December 2009, Issue #186**

**89 pts** “Light, tangy and refreshing for its deft balance of citrus, pear and apple flavors, persisting impressively on the delicate finish.”

**Harvey Steiman, Wine Spectator Online  
2009**



**88 pts** “At a refreshing and infinitely drinkable 10% alcohol, their classic 2008 Hunter Valley Semillon is a solid example of this distinctive style that can be approached in its relative youth, though it ages wonderfully. It begins a little mute with subtle aromas of pure lime juice, fresh herbs and white pepper. With a light body, and crisp, lemony palate, it gives a long citrusy finish. In late 2009 it was going through a bit of a closed stage with nervy fruit flavors looking to manifest themselves. By the time I tasted it again in January, 2010, it was emerging nicely from this slumber.”

**Lisa Perrotti-Brown, Robert Parker’s The Wine Advocate**  
April 2010

**88 pts** “No oak, only stainless steel allows this aromatic Semillon to show its true character. It’s nearly colorless and the aromatics are a mixture of floral and low intensity grassy notes, with an orange zest accent. Crisp, full, with ripe melon notes, this wine shows the pure nature of un-oaked Hunter Semillon. Try it with fresh oysters or mildly seasoned Asian foods.”

**Gerald D. Boyd, Wine Review Online**  
Aug 11, 2009

**87 pts – BEST BUY** “The leafiness of young Hunter semillon comes across in the lemon thyme flavors of this wine. It has a light spice, like locatella cheese. Cellar it a few years to let the flavors evolve.”

**Wine and Spirits Magazine**  
October 2009

## TOP 100 WINES OF 2009

**James Halliday**  
The Weekend Australian

## GOLD MEDAL

2009 Sommelier Challenge

★★ “Vibrant acidity, abundant ripe pear, zesty citrus and golden apple flavors and ethereal delicacy mark this charming Hunter Valley Semillon.”

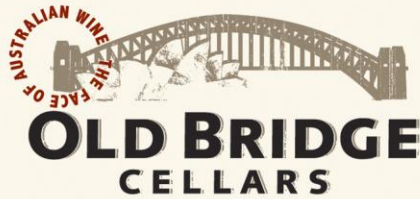
**Anthony Giglio**  
Food & Wine Wine Guide 2011

**Light Wines for Hot Days - 10 Terrific Light Wines** “Australia’s Brokenwood is known for crisp, laser-sharp Semillons. This white variety is lemony and tart when young, then becomes nutty and rich with age.”

**Ray Isle, Food & Wine Magazine**  
August 2009

**The Best Wines of 2009** “This Semillon has a firm, straight jacketed, zesty lemon thrust which is classically Hunter and it zooms around realigning your mantras as it goes.”

**Matthew Jukes & Tyson Stelzer**  
Taste Food & Wine 2009



**The Whites You Need This Summer** “In classic form, this wine displays leafy, figgy, nutty qualities that adorn scents and flavors of apple and ripe stone fruit that segue into green grapes with a touch of lychee. Lemon, lime and limestone — but no grapefruit — coincide with snappy acidity, while a few minutes in the glass bring up notes of almond blossom and orange zest. At 10 percent alcohol, this goes down very easily, but don’t think for a moment that it’s uncomplicated. We had this bottle with baked salmon wrapped in lemon slices and kale, a great pairing. Excellent. About \$20.”

**Fredric Koeppl, Bigger Than Your Head**  
June 8, 2009

“This fresh, bright and breezy vintage has aromas of gooseberries and lemon zest. It’s clean and crisp to the point of crunchiness with a delicate thread of juicy acidity. “

**Peter Bourne**  
The Sydney Magazine, Eat Drink

“The current-release Brokenwood Semillon 2008 is pale in color and muted in aromas but with a lively zippy acidity on the palate and a refreshingly low alcohol level of 10%. But the magic really happens in the 2003 ILR Reserve. With a few years of age, the color became golden, the aromas round out and add a delicious toasty note and textural richness on the palate. I poured one for a friend the other day and he said it was the first time he’d ever contemplated spending \$40 on a white wine.”

**Tyler Colman, Forbes.com**  
June 18, 2009

“Another terrific dry white from Australia is the Brokenwood Dry Semillon. Juicy and crisp on the attack, this is also tinged with lime peel and guava from the very first sip. Melon predominates on the long, clean finish.”

**Ben Weinberg, Weinberg’s Wine Notes #63 - Value Wines**  
August 2009

“(This wine) saw no oak and light aromas of pear, apple, lemon, and dried grass before bright, juicy, tart lemon and green apple flavors which finish long and medium-broad. Pair it with fish or lighter foods. Better, let it age for three to five years and it will gain weight and depth.”

**The Colorado Wine News**  
2009 - Volume 19, No. 3

“This Semillon is crisp and lean, with flavors of lemon and green apple. The experience is amplified by a bit of petillance. The Hunter is famous for producing lowish alcohol wines from early picked Semillon that develop honeyed character with bottle age. True to form this wine is all stainless and not treated to ML. It is bottled under screw cap for added safety.”

**Taste Wine – Ray Johnson’s Wine Blog**  
November 2, 2009