BROKENWOOD







2006 BROKENWOOD OAKEY CREEK VINEYARD SEMILLON

WINEMAKER: Iain Riggs
REGION: Hunter Valley
VARIETALS: Semillon
FERMENTATION: Stainless Steel

ALCOHOL: 11% alc/vol

VINTAGE NOTES:

Spring and summer saw good rain to lead into what was to be one of the hottest summers on record. By late January, the Hunter had had another 7 - 10 days of plus 100°F weather. Brokenwood kicked off on 27th January with the Semillon all being picked by the 6th February. Some sunburn as expected and low juice yields but very good flavor.

WINEMAKING:

The hand-harvested fruit was crushed, chilled and pressed immediately. Neutral yeasts were used during stainless steel fermentation. This wine saw no oak and no malolactic fermentation.

TASTING NOTES:

At almost 5 years of age, this Semillon is a luminous green-yellow color. On the nose, zesty lemongrass and sweet apple blossom aromas are fresh and lively. The citrusy palate is balanced by its tight structure and refined mineral edge. The wine finishes clean with gentle acidity and a soft, limey aftertaste. An impressive drink-now wine or age it further for more "toasty" character development.

CRITICAL ACCLAIM:

92 pts Stephen Tanzer's International Wine Cellar, 91 pts Robert Parker's The Wine Advocate, 91 pts Wine Spectator

ABOUT BROKENWOOD:

A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. With the appointment of winemaker, Iain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon and is known for producing one of the nation's most iconic single vineyard wines, The Graveyard Shiraz.







THE FACE OF AUSTRALIAN WINE