



**2005 BROKENWOOD
ILR RESERVE SEMILLON**
Review Summary

BROKENWOOD
AUSTRALIAN CRAFT AT ITS FINEST

97 pts “It’s an incredible assemblage of crunchy lemon and lime, cut grass and lemongrass, just beginning to morph into the preserved lemon and roast nut profile of maturity. It will be exceedingly long-lived. Give it another decade.”

Tyson Steltzer, Wine 100 Magazine - Top 100 Wines of 2010
January 2011

96 pts “Pale, bright straw-green; still incredibly youthful, but with wonderfully intense honey and citrus flavors and aromas, the first signs of toast in the background. Great semillon from a great vintage.”

James Halliday
Australian Wine Companion 2012

93 pts “The 2005 ILR Reserve Semillon presents intense aromas of fresh hay, lemongrass, lanolin, pottery clay and lemon curd. Light-bodied, very crisp and bone dry, it has great concentration of flavors and a long citrus and earth finish.”

Lisa Perrotti-Brown, erobertparker.com
May, 2011

93 pts “Light gold. Spicy, floral-dominated scents of dried lemon, sage, talc and honeysuckle, plus a hint of white pepper. Broad, palate-staining citrus and mineral flavors become fleshier with air and pack a solid punch, with dusty minerals adding cut and focus. This youthful, very long wine has the depth to reward patience. I really like its minerality and clarity.”

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



92+ pts “Light lemon yellow color; aromatic, savory, lemon oil nose; rich, poised, lemon oil, mineral palate with medium acidity; medium-plus finish.”

Richard Jennings, Rjonwine.com
February 6, 2013

92 pts “This reserve wine differs from the basic Brokenwood Semillon in its vineyard sourcing, and of course in its age. Although it has fruity notes of lemon, lime and apple, it is distinctly less fruity than the 2010 Semillon. The aroma has petrol notes intermingled with sleek lime, and the flavors suggest earthiness, honey and petrol, with some fresh citrus. The wine’s texture is richly silky, with vibrant acidity as a counterpoint. You might be inclined to think that this wine has been oak-fermented because it is so rich, and yet it was made only in steel. As developed as it is, it can age even longer.”

Mary Ewing-Mulligan, WineReviewOnline.com
April 19, 2011

92 pts “Brimming with personality, this piles up tiers of pear, green apple, grass and lanolin aromas and flavors onto a light, airy frame, the finish sailing along for a long time.”

Harvey Steiman, Wine Spectator
July 31, 2010

91 pts “Lightweight and airy, this Semillon has exceptional length of flavor. The overall impression is clean and cool, with spicy peaks of curry and apple. The flavors should continue to develop in bottle, though this is already pleasing to drink with crudo, such as fluke or sea bass.”

Joshua Greene, Wine & Spirits Magazine
October 2010

REGIONAL TROPHY “Hefty, full-on and rich nose, showing waxiness and mango fruit. Good vibrancy and length on the palate with a smooth, long and classy finish. An outstanding example of the type.”

Decanter World Wine Awards 2011

★★★★★ “Honeyed, toasty, aged classic – wow! Beautifully developed aromas and lovely, balanced varietal flavors with loads of honeyed elements. Excellent example. At its peak.”

Winestate Magazine, Australia and New Zealand Buying Guide
March/April 2011



“Pale greenish gold, nearly colorless in the glass, this wine smells slightly reductive, with a nose of tart sour apple and lemon zest. In the mouth searing acidity accompanies flavors of lime zest and sour crabapple as the wine liners mineral and bright. 11% alcohol. Score: between 8.5 and 9.”

**Alder Yarrow, vinography.com
October 22, 2012**

“Always around are older vintages of Brokenwood Semillons, and they show how amazingly rich this grape becomes with age; the citrus is still there, but now it is luminous, swaddled in toasty, nearly nutty aromas and flavors.”

**Bill St. John, Chicago Tribune
March 2012**

“The Duchamp painting of Oz Semillon; angular, seductive & with undeniable merit.”

**Joe Roberts, 1winedude.com
April 2, 2012**

“A pristine, exemplary Hunter Valley Semillon of the low-alcohol, old-school style that becomes wondrously complex with time in the bottle. Tightly focused, very long and still very youthful, it’s scented with mineral notes of lemon, lime and honeydew melon backed by dried flowers, hints of bath powder and grilled nuts. Long and finely sculpted with fresh mandarin and lemon-like flavors, it’s underpinned by a fine chalkiness and finishes with a taut, tight acidity.”

**Jeremy Oliver, Wine – Gourmet Traveller Magazine
February/March, 2011**