

2006 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 “Straw-green, still bright and relatively light; at the first moment of the emergence of honey and toast from its lime and mineral womb, but has many years before it becomes an adult. Thus you have the best of all worlds, drink it now, tomorrow, or in 10 years or more by which time the honey, toast and nut characters will be at their zenith.”

**James Halliday
Australian Wine Companion 2013**

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**James Halliday, Australian Magazine - The Weekend
November 19-20, 2011**

94 pts “Classically restrained aromas of curd and lees with hints of aged complexity: lemon oil and quince. Long and chiseled with superb complexity and intensity.”

**James Suckling, jamesSuckling.com
October 13, 2011**

93 pts “This is like an extremely pretty, intelligent and articulate 15-year-old-girl. What one observes at that age leads to the thought that she will develop into a beautiful, elegant 25-year-old woman. The wine is good yet still has one or two edges that will be refined over the coming decade. 93 points now and I think up to 5 more points to come good.”

**Anthony Keys, Key Review of Wines
July 2012**



93 pts “From a hot season and early harvest in the Hunter Valley, this Semillon has begun to develop the kind of Aussie fusel notes that might bring Mad Max to mind. It’s fresh on the palate, where scents of wheat, lemon and lanolin take over and glide into a long finish. Clean in the end, brightly edged with acidity, this has a nuttiness that will match roast turkey with chestnut stuffing.”

**Joshua Greene, Wine & Spirits
October 2011**

92+ pts “Bright straw. Spicy, precise aromas of pear skin, yellow plum and dried citrus fruits, with an intensely floral character. Deep, musky lemon pith and herb flavors are impressively focused and nervy, with a dusty mineral underpinning adding cut. The long, dry finish shows very good clarity and a spicy, intensely floral tone. This really demands patience.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2011**

92 pts “The 2006 ILR Reserve Semillon reveals notes of hay, tree bark, lemon peel and toast with a hint of crushed stones. Light-bodied with crisp acid and a great concentration of mature Semillon flavors, it has a long mineral finish. Drinking now, it should cellar to 2022+.”

**Lisa Perotti-Brown, Robert Parker’s The Wine Advocate
April 30, 2012**

90 pts - Cellar Selection “Brokenwood’s flagship Semillon is light in body, with an acid structure that’s notable for its intensity. Aromas of struck flint and lime zest presage the crisp lime flavors and fresh, zippy finish. Give this puppy another few years in the cellar to gain honeyed nuance, then drink it over the next decade.”

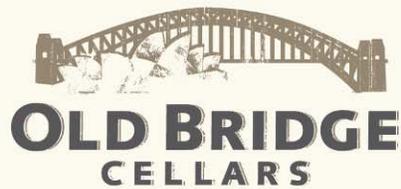
**Joe Czerwinski, Wine Enthusiast
November 2011**

90 pts “Tart, with a distinct waxy character that wafts through the lime and quince flavors, lingering effortlessly. Shows depth and impressive length.”

**Harvey Steiman, WineSpectator.com
2011**

★★★★★ “Named in honor of managing director-chief winemaker Iain Leslie Riggs, ILR Reserves are Brokenwood’s flagship whites and are only released after five years of bottle age. This 2006 version comes from a Hunter vintage with numerous over-40-degree days and, as a result, has advanced honey and toast underlays.”

**John Lewis, Good Taste - Newcastle Herald
February 2012**



GOLD Best Regional Single Variety under £10 “Rich lanolin and wax but still very subtle with classic youthfulness; juicy with a very spicy mineral palate. Good length, well weighted and balanced. Thirty or forty years in front of it.”

Decanter World Wine Awards 2012

TROPHY Best Regional Single Variety under £10

Decanter World Wine Awards 2012

“This is lively, traditional Hunter Semillon with a marvelous delicacy and restraint. Generous lemon flavor, a faint impression of sweetness, then a very fresh, zesty, clean, dry finish.”

**Huon Hook, Gourmet Traveler WINE Magazine
June/July 2012**

“Savory finish with textured citrus flavors. Delicately restrained with lovely acidity and length.”

**Beth Dorrough/Andrew Stubbs, National Liquor News Magazine
March 2012**

“Rich lanolin and wax but still very subtle with classic youthfulness; juicy with a very spicy mineral palate. Good length, well weighted and balanced. Thirty or forty years in front of it.”

**The Panel
Drinks Trade 2012**

“Despite its considerable age, this is focused and fresh, with green almond and bracing citrus flavors.”

**Food & Wine
Wine Guide 2012**