



2009 BROKENWOOD ILR RESERVE SEMILLON

Review Summary

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

97 pts/James Halliday's Top 100 Wines of 2015 "Little or no color change; the bouquet is quite aromatic, but still focused on primary fruit, not toast or honey; the palate is electrifying, drawing saliva from the mouth with its mix of unsweetened lemon juice/lemon zest and life-giving acidity, the DNA of great Semillon."

James Halliday
Australian Wine Companion
2016

92 pts – Cellar Selection "For a wine at seven years of age, this is remarkably undeveloped. Hints of celery leaf and apple accent tart citrus fruit, still mouthwateringly crisp. There's some richness on the palate, but hold through at least 2020 if you prefer mature notes of honey, marmalade and toast."

Joe Czerwinski
Wine Enthusiast
August 2016

92 pts "Light yellow-gold. Vibrant, mineral-laced lemon, quince and honeysuckle aromas show a hint of waxiness that builds with air. Dry, taut and chewy on the palate, offering bitter citrus pith and quinine flavors and a strong note of tarragon. This sharply delineated, deep wine finishes with superb tension and resonating floral and mineral qualities. Experience says that it will age effortlessly."

Josh Raynolds
Vinous
March 2016

92 pts "Reduced at first, this opens from flinty restriction toward lush, caramelized lemon flavors and hazelnut scents. It's creamy and rich, developing deeper tones of orange and smoke with air. A textural pleasure, especially in the company of miso-glazed black cod."

Joshua Greene
Wine & Spirits Magazine
October 2015



88 pts “Tart and zingy, with mandarin orange peel and lime blossom flavors, revealing a hint of wax on the sleek finish.”

Harvey Steiman
WineSpectator.com
2015

100 Best Australian Wines 2016/17 “We don’t see much ILR in the UK and this is a travesty because it is one of the great white wines of Australia. I opened a bottle of the 2007 not so long ago and it left my guests dumbstruck. This 2009 release is more flamboyant, regal and it is blessed with racier acidity than the lush 2007 and so I expect it to motor on for years to come. Just how we consume this wine is a mystery – I can hear you shouting ‘through the gob you muppet,’ but this is not what I mean. I want to know how the UK wine aficionado approaches ILR because I think they are doing it all wrong. I venture that this wine should be drunk in exactly the same circumstances as top Premier or Grand Cru Chablis because while it differs greatly in flavor it is identical in shape. Bear this in mind and you might find yourself opening this wine far more often. This will give you a chance to showcase its undoubted skills and in turn this will stealthily spread the word among the unbelievers that Hunter Semillon is what God drinks when he’s had a hard day at the office.”

Matthew Jukes
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