



2009 BROKENWOOD HUNTER VALLEY SEMILLON

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

Review Summary

95 pts “Practice makes perfect, and Brokenwood has been at it since 1983. The wine has a delicate yet positive flowers bouquet, hinting at what is to come on the vivid mid-palate, with citrus to the fore, and background touches of stone fruits; the zesty acidity cleanses the finish and guarantees a long life.”

James Halliday, The Weekend Australian Magazine
November 14-15, 2009

95 pts – Best of the Best by Variety “A delicate yet positive flowery bouquet hints at what is to come on the vivid mid-palate, with citrus to the fore, and background touches of stone fruits; the zesty acidity cleanses the finish and guarantees a long life if you wish to cellar it”

James Halliday’s Australian Wine Companion
2011

93 pts “A perennial bargain, and on fine form in 2009, this summer quaffer has enough charm to leave any Sauvignon addict begging for another glass. With pristine lemon fruit, nuances of nutmeg and a delightfully crisp finish, it’s got it all going for it.”

Tyson Stelzer
February 10, 2010

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Wine 100 – Australia’s Leading Independent Wine Guide
February 2010

92 pts/TOP 100 BEST BUYS OF THE YEAR “The clear, platinum like color sets this up as a classic, unwooded Hunter Semillon. Like the color, its flavors are nearly invisible, ghosting nutty wheat and green apple buzzing with malic acidity. With air and each subsequent taste, the flavors grow increasingly long. The lovely brisk balance predicts this will age with grace; for drinking 10 to 12 years out with grilled prawns or langoustines.”

Joshua Greene, Wine & Spirits Magazine
February 2010



91 pts “Pale yellow. Pungent lime, capsicum, minerals and fresh herbs on the nose. Then densely packed and light on its feet, with a refreshing quality to its lime zest, lemongrass and fresh herb flavors. Impressively energetic and tangy on the back end, which is concentrated, dry and uncompromising. This racy, distinctive wine could easily be snuck into a blind tasting of dry rieslings.”

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

91 pts “A good all-rounder, this offers a mix of grassy elements and intense lemon citrus, too – really settled and expressive in its youth. The palate has a fine, tangy entry with some rounder shape building through the middle and plenty of citrus flavor through the finish. Balanced like a champ.”

**Nick Stock
The Penguin Good Australian Wine Guide 2010**

90 pts “The 2009 Hunter Valley Semillon provides a bit more weight and alcohol (11%) than the 2008, with intense aromas of fresh pears, white peach, lemongrass and jasmine. There is really nice tension, a tad youthful but approachable now with lots of citrus and stone fruit flavors, a yeasty/honeyed character lending balance to the acid, and a silken texture as well as a long finish.”

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

Critics’ Pick For Summer

**Wine & Spirits Magazine
June 2010**

“Another textbook example from Iain Riggs and his team, this latest installment of Semillon oozes smells of lemon rind, beeswax, soapsuds and minerals. The palate is focused, zippy and fresh as a daisy, with plenty of lemony fruit, razor-sharp acidity and a long, drying finish.”

**Matt Skinner, Sunday Life Magazine – The Sun Herald
November 22, 2009**

Wine of the Week “It’s an absolute mystery why Hunter Valley Semillons are not more popular, they are zingy and zesty while young and then develop beautifully over time, emerging with honey/toasty characters. This is a spanking new vintage from one of Hunter’s most reliable wineries. It has delightful lemon/spice aromas and lovely citrus on the palate with some racy acid. At just 11% alcohol, this is far too easy to drink and would be fantastic with fish dishes or a seafood platter.”

**Winsor Dobbin, WinsorDobbin.com.au
October 4, 2009**

SILVER MEDAL

Sydney Royal Wine Show 2010



“Light, elegant aroma of fresh figs, tea, and a faint hint of fresh herbs. A perfect wine to age for at least a decade!”

Dan Berger, Dan Berger’s Vintage Experiences
September 30, 2010

89 pts “It opens with a mild lime and green apple bouquet with a hint of grass mixed in. On the palate, this wine is light bodied and crisp. The flavor profile is a lively green apple with a hint of minerality and green pear towards the back end. The finish is dry and refreshing. As readers know, I am not always enamored with Semillon. However, this one is very pleasant and appealing.”

Ken Hoggins, KensWineGuide.com
March 7, 2011

