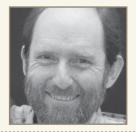
# **BROKENWOOD**







### 2015 BROKENWOOD HUNTER VALLEY SEMILLON

WINEMAKER: Iain Riggs

REGION: Hunter Valley, New South Wales

VARIETALS: Semillon

10.5 alc/vol | TA: 7.10 g/L | pH: 2.94

#### BACKGROUND:

Semillon is the traditional, premium white grape of New South Wales' Hunter Valley. This extremely versatile grape variety is typically harvested at a low baume in the Hunter, highlighting its fresh citrus and green apple notes and vibrant acidity. It can be enjoyed young in this style, or with substantial bottle maturation, showing attractive creamed honey and toasty notes when aged for 10 to 20 years.

#### WINEMAKING:

Harvesting all by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation to preserve the fresh fruit flavors and avoid phenolics. Bottled in May. No oak and no malolactic ferment, only stainless steel to retain the crisp

#### TASTING NOTES:

The cool year has resulted in more grass and hay fruit characters. The color is perfect, lots of luminous green tints. There are citrus notes to the aromas as well. Lighter, fresh lime and lemongrass flavors on release as a young wine. Great acidity, and the 10.5 alcohol is perfect for summer drinking.

#### CRITICAL ACCLAIM:

94 pts Australian Wine Companion, 90 pts Wine Enthusiast, 89 pts Wine Spectator

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.







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