



## 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** "Even at eight years of age, the 2009 Semillon ILR Reserve retains a hint of green to its pale straw hue. Youthful lime-inflected aromas have a grassy element as well, similar to fresh coconut husk. This is tight, acid-driven and concentrated on the palate, with great verve and length on the tart, nearly mouth-puckering finish. In short, this is all you expect in a great age-worthy Hunter Sémillon. Drink it now with oysters or clams on the half shell or put it away for at least a few more years. Tasted twice, with consistent notes."

**Joe Czerwinski, Robert Parker Wine Advocate  
December 2017**

**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 Reynolds, 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**

**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, MatthewJukes.com**