



## 2014 BROKENWOOD HUNTER VALLEY SEMILLON

## BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

### Review Summary

**94 pts** “A very good example of the vintage, with what I call squeaky acidity, which catches the tongue and cheeks as you roll the wine around the mouth, the opposite to crisp or crunchy; it accompanies Meyer lemon, lemongrass and lemon zest.”

**James Halliday**  
Australian Wine Companion  
2016

**92 pts/BEST BUY** “Smooth and supple, this is a satin-textured Semillon with touches of acidity to point up its flavors. Along with the leesy blandness of young Hunter Semillon, this hints at lemon pith and pineapple, the citrus flavors developing with air. Elegant and potentially voluptuous, this needs bottle age to show itself fully.”

**Joshua Greene**  
Wine & Spirits Magazine  
October 2015

**90 pts** “Bright straw. Aromas of ripe lemon, beeswax and jasmine, with a hint of tarragon emerging with air. Silky and seamless on the palate, in a somewhat more forward style than usual for this bottling, offering good depth and heft to its juicy citrus and orchard fruit flavors. Lingers with good fruity persistence, leaving notes of tangerine and pear behind.”

**Josh Reynolds**  
Vinous  
March 2016

**89 pts** “The 2014 Semillon is a fine, quickly maturing example of this Hunter Valley staple. Scents of crushed stone and lemon zest emerge from the glass, followed by a light to medium body and a crisp acidity. Hints of stone fruit strike a riper note than is typical, suggesting early maturity.”

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



**89 pts – Very Good** "This pale yellow colored Semillon opens with a floral and light apple bouquet with a hint of cinnamon. On the palate, this wine is medium bodied, slightly acidic and mouthwatering. The flavor profile is a mild mineral infused light lemon with notes of gentle tart grapefruit. The finish is dry and its flavors linger slightly. This wine is very shellfish friendly. I would pair it with linguine with clam with a white wine and garlic broth."

**Ken Hoggins**  
**KensWineGuide.com**  
**December 8, 2015**

**87 pts** "Light and tangy, focused on pure lime, with an airy feel to the tart finish."

**Harvey Steiman**  
**WineSpectator.com**  
**2015**

**WINE OF THE WEEK** "You won't find a more classic example of young Semillon than this startling, near-perfect Aussie from the Hunter, where Semillon is at its best. It has a startling varietal nose with dried fig, faint pear, and light hay. Dry, but not austere, and structured to age for a decade (at the very least!). Just 11% alcohol, its aftertaste indicates its potentially long life with amazing minerality."

**Dan Berger**  
**Dan Berger's Vintage Experiences**  
**May 7, 2015**

**CHAIRMAN'S AWARD/Best of Class** Riverside International Wine Competition 2015