



2011 BROKENWOOD ILR RESERVE SEMILLON

Review Summary

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

97 pts “When I first tasted this wine in Oct ‘15 I made this note: Has the green tinge to its color that always excites me. It has a lovely combination of lemongrass freshness with perfect first stage development of sweet fruit and incipient honey (which will take years to fully evolve). In the meantime, citrus rules the roost, allied with mouthwatering acidity. Now 15 months down the track, the honey is a little more obvious, but the all-important acidity remains the spine of the wine, and always will.”

**James Halliday, Australian Wine Companion
2018**

97 pts/★★★★★ “A truly captivating wine with admirable depth and presence. There is a gentle thread of lemon butter wound around a citrus core. Ripe lime aromatics plus a hint of preserved lemon and a breath of buttery toast. It is at a perfect stage of its evolution and is an exemplary example of Hunter Valley semillon. It looks perfect from the first pour though do take care not to over-chill.”

**Toni Paterson MW, The Real Review
December 13, 2017**

93 pts “Rich and expressive, with beeswax, saline and lanolin notes that are distinctive. Honeyed pear and peach accents linger in the background, with vibrant acidity and an appealing, slightly waxy texture that gives the flavors bite.”

**MaryAnn Worobiec, Wine Spectator
April 2018**

93 pts “The 2011 ILR Reserve Semillon is just beginning to show some signs of maturity. Scents of paraffin and clover blossoms are pushing closer to beeswax and honey, while the flavors are stuck somewhere between wax beans, lime and more mature notes of orange marmalade. It’s medium-bodied and silky in texture, broadening out from where it must have started its aging curve. Give it another couple of years in the cellar and drink it over the next decade or more.”

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