



## 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

**95 pts** “Lovely development showing here with notes of straw, creme brulee, nougat, dried pineapple, some petrol and candied citrus. Full-bodied with loads of tropical fruit on the palate, but it’s well-integrated across a bed of mouthwatering acidity. A long finish.”

**Nick Stock**  
JamesSuckling.com  
August 15, 2018



**93 pts** “The evolution in this wine’s flavors has taken its gentle fruit toward honeycomb and persimmon, with a citrusy hit of orange acidity at the back. It’s complex and grassy, the pale fruit lasting with a hint of sweetness in the end. This is the current release of Brokenwood’s top selection of semillon, a wine that sees no oak. It’s named for Iain Leslie Riggs, who developed the style after joining the team in 1982.”

**Joshua Greene**  
**Wine & Spirits Magazine**  
**October 2018**

**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**