



2011 BROKENWOOD
ILR RESERVE SEMILLON

Review Summary

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

97 pts/James Halliday's Top 100 Wines of 2018 "Already tasted several times on its path towards maturity. Initially Meyer lemon and lemongrass rode on a chariot of acidity that wept all before it. Now, as notes of honey and toast emerge, the pace of development is slowing, allowing time for all the flavors and textural complexity to take center stage."

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