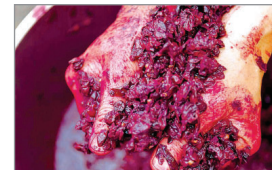
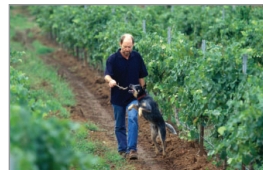


2018 BROKENWOOD HUNTER VALLEY SEMILLON

BROKENWOOD



WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
MATURATION: Stainless Steel
ANALYSIS: 11.5% alc/vol | 8.24 g/L TA | 2.98 pH

BACKGROUND: Semillon is the traditional, premium white grape of New South Wales' Hunter Valley. This extremely versatile grape variety is typically harvested at a low brix in the Hunter, highlighting its fresh citrus and green apple notes and vibrant acidity. It can be enjoyed young in this style, or with substantial bottle maturation, showing attractive creamed honey and toasty notes when aged for 10 to 20 years.

WINEMAKING: Harvesting all by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation to preserve the fresh fruit flavors and avoid phenolics. Bottled in May. No oak and no malolactic ferment, only stainless steel to retain the crisp acidity.

TASTING NOTES: Excellent color of pale yellow with luminous green tints. Lifted grapefruit and lime zest aromas that are typical of young Semillon. Great line and length with a zippy acid backbone. Slightly richer in style than previous years with lovely citrus pith flavors, a Classic Hunter Valley Semillon to enjoy now or age gracefully.

CRITICAL ACCLAIM: 92 pts JamesSuckling.com, 91 pts Wine & Spirits, 90 pts Wine Spectator

ABOUT BROKENWOOD: A benchmark Australian winery founded in 1970 by Sydney trio Tony Albert, John Beeston and Australia's leading wine critic, James Halliday, Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. With the appointment of winemaker, Iain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon and is known for producing one of the nation's most iconic single vineyard wines, The Graveyard Shiraz.

