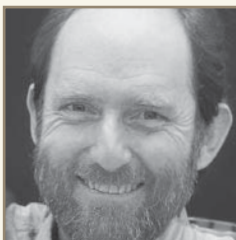


BROKENWOOD



2014 BROKENWOOD HUNTER VALLEY SEMILLON

WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
ANALYSIS: 11.0 alc/vol | TA: 6.60 g/L | pH: 3.10

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 baume 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:

The warmer weather resulted in a great fruit intensity. The colors in 2014 are outstanding, lots of the luminous green tint. Lifted aromas of citrus/lemon notes. Sweet fruit flavors with great lime juice acidity. This is an outstanding young Hunter valley Semillon and great drinking now or this will age gracefully if a more mature style is desired.

CRITICAL ACCLAIM:

94 pts Australian Wine Companion, 92 pts/BEST BUY Wine & Spirits, 90 pts Vinous

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.



REAL PEOPLE. COMPELLING WINES.

EXCLUSIVE US IMPORTER
703 Jefferson Street, Napa, California 94559
Tel (707) 258 9552 • Fax (707) 258 9577 • www.obcwines.com • cellar@obcwines.com