

# 2017 BROKENWOOD

## Oakey Creek Semillon

### BROKENWOOD



**WINEMAKER:** Iain Riggs  
**REGION:** Hunter Valley, New South Wales  
**VARIETALS:** Semillon  
**MATURATION:** Stainless Steel  
**ANALYSIS:** 11% alc/vol | 7.60 g/L TA | 2.92 pH

**VINTAGE NOTES:** The semillons from 2017 are superb; now in bottle, the comparison to vintage year 2005 is strong. All Semillon blocks were picked by the 3rd of February 2017, and just as well since the next weekend saw the temperature hit high marks. Staff and vines survived with some wonderful wines the result of diligent vineyard and winery work.

**WINEMAKING:** Harvested by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation. No oak and no malolactic ferment; only stainless steel used in crafting this wine.

**TASTING NOTES:** Excellent colours, and at five years of age, continues to provide exciting luminous green tints. Lifted aromas of citrus and lemongrass lead the bouquet; in its age beeswax and brioche notes are beginning to develop. This an outstanding Hunter Valley Semillon, drinking superbly now and into the next 10 years.

**CRITICAL ACCLAIM:** 96 pts Halliday Wine Companion

**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.

