



## 2010 BROKENWOOD HUNTER VALLEY SEMILLON

### Review Summary

**BROKENWOOD**  
AUSTRALIAN CRAFT AT ITS FINEST

**94 pts** “Pale quartz-green; right in the mainstream of Hunter Valley semillon, still delicate on the bouquet, but with a palate full of nervous energy (nervosity in French) and tingling citrus/lemongrass flavors running through to a very long finish.”

**James Halliday’s Australian Wine Companion  
2012**

**93 pts** “At this early stage the pick from this winery is tight, fresh and intense - a classic young Hunter Semillon. Vibrant acidity”

**Ken Garrett, Courier Mail (Brisbane) Qweekend - Cellar Notes  
July 2011**

**90 pts – Best Buy** “Deceptively simple in its clean, spicy line of flavor, this young Semillon buzzes with beeswax, orange, lemon, grapefruit and litchi. It’s bright, airy and refined, a white that will respond generously to bottle age.”

**Joshua Greene, Wine & Spirits  
October 2011**

**90 pts** “Pale yellow. High-pitched, mineral-driven aromas of lemon zest, talc and spearmint. Taut and juicy, showing citrus fruits, a hint of green apple and strong minerality. Picks up deeper melon and pear character with air and finishes dry and persistent. I like this wine's linear character.”

**Josh Reynolds, Stephen Tanzer’s International Wine Cellar  
July/August 2011**

**90 pts** “This is a terrific dry white wine that along with mouthwatering pleasure gives you something to think about. It’s fairly full-bodied and yet it is only 12 percent alcohol. It is silky, rich and viscous in texture and yet it is very high in acidity. It is very flavorful, but has been produced without oak. Aromas and flavors include fresh lemon, tart lime, a slightly waxy note typical of Semillon, and a delicate perfumey floral note. Although almost irresistible now, it will age well, because Hunter Valley Semillons do age nicely. For now, drink this with dishes that have fresh flavors, such as salads with raw vegetables or fruit, or raw seafood.”

**Mary Ewing-Mulligan WineReviewOnline.com  
April 19, 2011**



**88 pts** “Fresh and vibrant, this graceful white is soft in texture, with pear and lime flavors that linger easily.”

**Harvey Steiman, The Wine Spectator**  
July 31, 2011

**87 pts** “The 2010 Semillon gives intense notes of freshly squeezed lime, lemon meringue and wet pebbles. Dry and light-bodied, it has a nice nervy tautness and very crisp acid that lingers long into the finish. Delicious now, it should cellar well to 2016+.”

**Lisa Perotti-Brown, erobertparker.com**  
Issue #194 May, 2011

**87 pts** “Brokenwood’s entry-level Semillon is always a reliable introduction to the Hunter Valley style. Crisp, zingy citrus fruit and light body make it a fine accompaniment to raw oysters or other shellfish when young.”

**Joe Czerwinski, Wine Enthusiast**  
October 2011

“Brokenwood 2010 Semillon (\$20) from the Hunter Valley is a tantalizingly smooth, well-made white that should appeal to sauvignon blanc drinkers. It beautifully accentuates apple and citrus fruit, while combining excellent acidity in a superbly integrated wine.”

**Mark P. Vincent, Metro Daily West News – “Wine Wisdom: Say g’day to Aussie wines?”**  
October 24, 2012

“As always, a beautiful color with luminous greens. Distinctive Hunter Valley lemongrass/straw aromas as a young wine. Sweet fruit flavors initially on the palate indicating perfect ripeness at harvest and in fact a bit riper than usual. Excellent acid structure, long flavors of lime and apple blossom. Perfect in its youth and a wine that will bottle age gracefully.”

**WeekendWineWatch.com**  
September 13, 2012

“I immediately pulled lots of lemon from the nose. The minerality and steeliness of the wine was also accessible in the nose. On the palate the wine married a bit of melon with the lemon and I found savory herbs hiding in the finish... The finish of this wine is short (not to a fault) and all together the wine does not present as complex, rather very straightforward and VERY drinkable. The acidity is healthy, but not racing mad, and works very well as a palate cleansing function. This is a slam dunk for an aperitif or cocktail party wine.”

**Jason Phelps, Ancient Fire Wine Blog**  
September 11, 2012



“Fresh pear and star fruit attest to the variety while a soft, voluptuous texture lingers on mind and palate”

**The Tasting Panel  
June 2012**

“Hunter Semillon is called "Australia's gift to the wine world," and this producer is the reason; softly textured, as the grape always is when best, but also with trap-door acidity and bright flavors of both citrus and white fruits; just a joy to sip.”

**Bill St. John, Chicago Tribune “Hidden Australia”  
March 14, 2012**

“One of my recent favorites is Brokenwood Semillon 2010 from Australia. It retails for around \$18 and has soft notes of pear and citrus.”

**WineAndGoodFood.com  
November 18, 2011**

“The quintessential gesso white: super laid-back, hinting at lemon over its voluptuous structure, with a zesty finish that lingers.”

**Bill St. John, Chicago Tribune  
November 16, 2011**