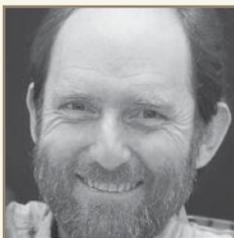


BROKENWOOD



2016 BROKENWOOD HUNTER VALLEY SEMILLON

WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
ANALYSIS: 10.5 alc/vol | TA: 7.3 g/L | pH: 3.08

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:

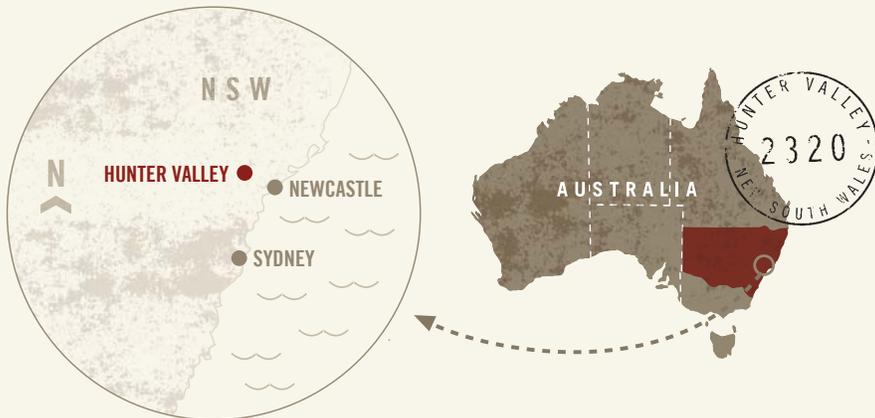
Early rains and a later ripening harvest than 2015 has produced a typical lime juice flavors making a fragrant Semillon. The color is perfect with lots of luminous green tints. The palate shows great fruit intensity, some hay-like notes and a zesty citrus acidity on the finish. The flavors linger on for quite some time, a classic Hunter Valley wine.

CRITICAL ACCLAIM:

92 pts JamesSuckling.com, 91 pts/Best Buy 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.



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