

2016 BROKENWOOD

Oakey Creek Semillon

BROKENWOOD



WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
MATURATION: Stainless Steel
ANALYSIS: 11.0% alc/vol | 7.00 g/L TA | 2.96 pH

VINTAGE NOTES: In recent years harvest has been in full swing by the second week of January, however not so for 2016. Wet and cloudy conditions meant later ripening on most varieties. The Hunter Valley went back to its typical dry winter with no significant rain until the first 2 weeks of December. Another storm went through a week later bringing the months total up to well above average. January saw records set for rainfall with and then the tap was turned off with fine weather prevailing through February. Handpicking this fruit has resulted in fine, fragrant Semillons.

WINEMAKING: The hand-harvested fruit was crushed, chilled and pressed immediately. Neutral yeasts were used during stainless steel fermentation. This wine saw no oak and no malolactic fermentation.

TASTING NOTES: At three years bottle age on release in 2019, this wine has the perfect Hunter Valley Semillon color of pale yellow and luminous green tints. Early rains and a later ripening harvest than 2015 produced a typical lime pith juice flavour profile making a very fragrant Semillon. There is a hint of toast, honey and citrus rind aromas. Lovely weight and depth of fruit with lime flavors and soft acidity.

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.

