

2013 BROKENWOOD

ILR SEMILLON

BROKENWOOD



WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
MATURATION: Stainless Steel
ANALYSIS: 11.0% alc/vol | 6.91 g/L TA | 3.06 pH | 3.34 g/L RS

WINEMAKING: As per the standard Hunter style, the Semillon fruit was hand-picked at low baume with great fruit weight and flavor intensity, alongside brilliant and focused acidity. Harvesting all by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation which was carried out in stainless steel tanks to preserve the pristine fruit characters and aromatics, lasting 3-4 weeks. The wine was then cold-settled, racked and filtered prior to bottling, without any influence from malolactic fermentation or oak. The use of screw cap seal will ensure freshness and avoid any chance of cork taint or oxidation.

TASTING NOTES: At 6 years of age on release, the color is just starting to show some development with yellow tints complementing the green edges. Lifted almond bread and the floral notes heading to bees wax, lanolin and toast. Lively lime juice, Bickford cordial characters and backed by a superb zesty acidity. The magic of Hunter Valley Semillon on display with texture, fruit weight and great length from a wine that sees no oak. The ILR Reserve Semillon is released from the best years and this is a beauty.

CRITICAL ACCLAIM: 97 pts Halliday Wine Companion, 96 pts JamesSuckling.com, 94 pts Robert Parker Wine Advocate, 93 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.

