

2019 BROKENWOOD HUNTER VALLEY SEMILLON

BROKENWOOD



WINEMAKER: Iain Riggs
REGION: Hunter Valley, New South Wales
VARIETALS: Semillon
MATURATION: Stainless Steel
ANALYSIS: 11.0% alc/vol | 6.90 g/L TA | 2.99 pH

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 brix 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: The fruit was hand harvested, 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: A vibrant color with a touch more than usual due to the sunshine. Lovely florals and lemon grass aromas. Mouth filling flavors of pear and lemon pith balancing the zesty acid backbone. The aromas and fruit weight belie the low alcohol and reconfirms that the Hunter Valley produces fruit at optimal ripeness at much lower sugar levels. A classic Hunter Valley Semillon to enjoy now or will age gracefully over many years.

CRITICAL ACCLAIM: 95 pts Halliday Wine Companion, 93 pts Wine Enthusiast

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.

