

2015 BROKENWOOD ILR RESERVE SEMILLON

Review Summary

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST

96 pts/#83 TOP 100 WINES OF AUSTRALIA “Such a beautifully polished and gently developed semillon with aromas of fresh lemon and lemon butter, as well as yellow grapefruit. So pure. The palate has a glazed sheen that has built up in the bottle now, and there’s fleshy lemon flavor with a discreet push of acidity below. Good ripeness and poise.”

Nick Stock
JamesSuckling.com
December 2020

95 pts “The 2015 ILR Reserve Semillon is so toasty and spiced. It has sun-drenched honeysuckle (a character I saw in the 2019 Oakey Creek Semillon as well), creamed honey, sandalwood, curls of saffron, layers of leaf (an autumnal, undergrowth, lichen character that is not dissimilar to aged Champagne—a yeast autolysis thing) and exotic spices such as star anise/fennel through the finish. I like this wine so much. I am well familiar with the 2014, and each vintage retains the vineyard DNA through the seasonal fluctuations that the vines endure and thrive in. It’s like the vineyard produces a structural clarity. This has a remarkable splay of flavors and textures derived from bottle age and immaculate cellaring.”

Erin Larkin
Robert Parker Wine Advocate
December 2022

94 pts “Museum release from a cooler year that has produced some surprisingly good wines, like this one. Precocious Hunter semillon aromas of lemon candy, talc, buttered toast and lime marmalade. It is an idiosyncrasy of the region that such lightweight, balletic expressions can metastasise into a mouthfeel of creamy breadth and aromas that feign the toastiness of oak with age. Not yet fully mature. The finish, scented with greengrass and lemongrass.”

Neil Goodwin MW
Halliday Wine Companion
August 2021