

## WINEMAKER: <br> REGION: <br> VARIETALS: <br> MATURATION: <br> ANALYSIS:

Iain Riggs
Hunter Valley, New South Wales
Semillon
Stainless Steel
11.0\% alc/vol

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. The wine was then coldsettled, 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: Lifted lemon curd and floral notes heading to bees wax, brioche and toast. Lively Tahitian lime juice characters are 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. At 6 years of age on release, the color is just starting to show some development with yellow tints complementing the green edges.

CRITICAL ACCLAIM: 96 pts- Top 100 JamesSuckling.com, 95 pts Robert Parker Wine Advocate, 94 pts Decanter, 94 pts Halliday Wine Companion

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, lain 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.


