

2022 BROKENWOOD HUNTER VALLEY SEMILLON

Review Summary

BROKENWOOD
HUNTER VALLEY

94 pts “Wet growing conditions that prevailed through to January ’22 were well-managed across the patchwork quilt of vineyards spread across the Hunter. Flavors of lemongrass, citrus and lanolin all contributing, this has the balance and length to transform itself over the next five years.”

James Halliday
Halliday Wine Companion
December 2022

93 pts “A textbook semillon from Hunter Valley as always, with sliced lemons, green apples and lemon curd character with minerals and waxy undertones. It’s full and layered with a bright acidity and vivid finish. Drink or hold.”

JamesSuckling.com
November 2022

92 pts “Citrusy and gently aromatic nose, very pure citrus zest scents with hints of fresh cut grass. Fine boned acidity.”

Decanter
World Wine Awards 2023
June 2023

91 pts “This is a ripe, aromatic, porch pounder that opens with vibrant aromas of lemon balm, peach and pear blossoms, and a herbal undertone. The palate is crisp and gently fruity with a hint of waxy texture and plenty of refreshment. Drink up or leave for a few years—it could gain more interest with time.”

Christina Pickard
Wine Enthusiast
August 2023

90 pts “The 2022 Semillon is grassy, green and tight, with a mineral seam of bright acidity that courses through the palate. It’s glassy, polished and thrumming with acid. It’s also talc-y, in its way. Fish and chips, anyone?”

Erin Larkin
Robert Parker Wine Advocate
December 2022

(more)

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90 pts “Shows savory toasted sesame seed, with lemongrass, pear, lemon and lime sherbet notes and a touch of white pepper on the fresh, juicy finish. Drink now.”

MaryAnn Worobiec
Wine Spectator
November 2023

3 Stars “Semillon from Hunter Valley can be searingly austere in its youth. Brokenwood has reined in that acidity to just below the point of intimidation (or pain threshold, if you prefer). This allows the fruit flavors of apricot, pear, fig and kumquat to shine. This wine should improve with a few years of bottle age, but it’s also delicious right now, especially with richer, fattier seafood. If you’re thinking of cleaning off your grill and slow-smoking a side of salmon with an herby mayo crust, stick a bottle of this in the fridge and let me know what time to show up.”

Dave McIntyre
Voraciously/The Washington Post
March 2023

16/20 pts “Lemon and quite a restrained nose for now. Brittle, cool palate, steely and refreshing. Tangerine skin and well-balanced palate. Appealing and drinking well very early!”

Alistair Cooper MW
JancisRobinson.com
April 2023

Gold Medal – TEXSOM Competition 2023