

BROKENWOOD

HUNTER VALLEY

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Hunter Valley, New South Wales

"Brokenwood is one of the Hunter Valley's top wineries, led for the past 35 years by Iain Riggs...While Riggs crafted some terrific wines over the years, I think his most important contribution was making Brokenwood something of an incubator for Australia's best young winemaking talent." - Robert Parker Wine Advocate



Stuart Hordern

FOUNDED: 1970

WINEMAKER: Stuart Hordern

SIZE: 35.5 acres (Hunter Valley)

HARVEST: Late January to early March

CLIMATE: Warm/hot, summer-dominant rainfall

SOILS: Volcanic loam to red cracking clays

VARIETIES PLANTED: Shiraz (30 acres), Semillon (1 acre), Cabernet Sauvignon (2.5 acres), Merlot (2.5 acres).

WEBSITE: www.brokenwood.com.au



Brokenwood vineyards and winery



PROFILE: 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. These enthusiastic partners knew little about viticulture, thus the early vintages were a labor of love for them and the family and friends they roped in to help. In spite of this, the distinct reds received praise from the earliest vintages, and with the appointment of one of Australia's most reputable winemakers, Iain Riggs, in 1982, the company extended its range to include the jewel of the Hunter Valley, Semillon. Nearly 40 years later, Brokenwood is known for producing some of Australia's most long-lived Semillons, and one of the nation's most iconic single vineyard wines, the Graveyard Shiraz, which Australia's leading auction house, Langton's, lists among the top 25 in the country.

VITICULTURE: In a region considered relatively warm and subtropical, the presence of summer dominant rainfall, afternoon cloud cover and weak sea breezes temper what could otherwise be a challenging climate for the production of quality table wine. In spite of this, the Hunter Valley has an impressive grape-growing history, with the first vineyards being planted in 1830 by one of pioneers of the Australian wine industry, James Busby. The jewel in Brokenwood's crown is a vineyard planted over a century later: the Graveyard Vineyard, its heavy clay soils producing low yields and intense flavors in the estate's flagship shiraz. In addition, Stuart's passion for exploring premium regions and producing single vineyard wines has seen fruit sourced from outside the Hunter Valley. This fruit complements the Hunter's shiraz and semillon with aromatic complexity and style diversity, namely Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir.

THE WINES

Shiraz and Semillon are the Hunter's king and queen. Unique in the world of wine, Hunter Valley Semillon is crisp and austere in its youth, yet rewards with a bounty of nutty, creamed honey characters on a toasty palate with cellaring. Similarly, Hunter Shiraz is one of Australia's most regionally distinctive wines, displaying intense mineral, pepper and dark berry overtones in its youth, before developing savory notes of leather, spice and freshly turned earth after five to ten years.

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ICON WINES

Graveyard Shiraz: Planted in 1968 using cuttings from mature vineyards in the area, the Graveyard vineyard was originally designated as a cemetery, although was never used as such! It now produces shiraz grapes for one of Australia's most iconic wines, the Graveyard Shiraz.

ILR Reserve Semillon: Planted on low fertility soils derived from sea beds consisting of Permian sediments of shales, tuffs, conglomerates and sandstone. This epitomizes Hunter Semillon with low alcohol, no oak and ample natural acidity. Released at a minimum of five years age.

SINGLE-VINEYARD WINES

Oakey Creek Vineyard Semillon: Hand harvested from a single vineyard based on an old river bed leading down from the alluvial foothills of the Brokenback Range. Focused and intense, it shows lime and cut grass flavors with a tight acid backbone typical of this vineyard.

REGIONAL WINES

Hunter Valley Shiraz & Hunter Valley Semillon: Minimal intervention winemaking and maturation in American oak barriques grant the Shiraz restrained savory fruit and soft, dry tannins in true Hunter style. Likewise, the Semillon shows zesty lemongrass and apple blossom with tight structure and a focused citrus finish.

WINEMAKING: Stuart Hordern, Senior Winemaker, joined Brokenwood in 2009. Stuart encapsulates the new breed of young winemakers dedicated to the region and striving to produce the best wines possible while learning from the masters, like his mentor and predecessor Iain Riggs, to further develop his craft. Not surprisingly, quality is paramount for this icon label. Low yields, hands-off processing and top quality French oak are the norm. In producing these regional benchmarks, the winemaking team adheres to tradition while remaining innovative in their approach, keeping a watchful eye on alcohol levels, tannin and oak to ensure these wines are balanced, yet structured for longevity. These are modern classics that exhibit a true sense of place.



Where you'll usually find Stuart Hordern, walking the mature estate vineyards



Hunter Valley Semillon, hand-picked and prized for its ability to age



Dawn on the Brokenwood Hunter Valley Vineyards in New South Wales