



## 2017 BROKENWOOD ILR RESERVE SEMILLON

### Review Summary

BROKENWOOD  
HUNTER VALLEY

**98 pts** “From one of the masters of developed semillon, helped in this instance by the great semillon vintage. Its bouquet half suggests the use of oak – not true. It’s a hypnotic wine, with Meyer lemon driving the citrus circus and the wheels of acidity.”

James Halliday  
Halliday Wine Companion  
August 2023

**98 pts** “The stunning 2014 ILR was from the Trevena Vineyard and they have repeated the dose with the 2017, both stunning vintages. Trevena was planted in 1926 on the white sandy soil adjacent to Hermitage Road. 11% alcohol and a gleaming very pale lemon hue. The nose reveals early hints of development but there is so much more to come. We have citrus, toast, lemon curd, hints of nuts, a touch of beeswax and glacéed fruits. Great intensity, and yet there is also immaculate balance; such length! Fine acidity, this wine is just beginning what promises to be a glorious journey, surely twenty years plus. After trying this wine, if you are still not convinced that great Hunter Semillon deserves its place among the great white wines on the planet then I cannot help you. It goes without saying that a wine of this quality at this price is a ridiculous bargain.”

Ken Gargett  
WinePilot  
June 2023

**97 pts/TOP 50/Best in Show** “An iridescent mid-yellow flecked with green, the color of semillon from these parts nudging adolescence, little more. Loads in store, attested by a faint whiff of buttered white toast and lemon drop. The acidity, febrile and gloriously juicy, carries the flavors extremely long. The wine is typical featherweight, belied by the intensity of flavor at its core. This is exceptional. Inimitable. Benchmark wine. Drinkable now, but best from 2028.”

Decanter  
World Wine Awards  
June 2023

**#32/TOP 100 Australian Wines of 2023 | 96 pts** “An iridescent mid-yellow flecked with green, the color of semillon from these parts nudging adolescence, little more. Loads in store, attested by a faint whiff of buttered white toast and lemon drop. The acidity, febrile and gloriously juicy, carries the flavors extremely long. The wine is typical featherweight, belied by the intensity of flavor at its core. This is exceptional. Inimitable. Benchmark wine. Drinkable now, but best from 2028.”

Neil Goodwin MW  
JamesSuckling.com  
July 2023