Audrey Wilkinson.
SINCE 1866

Winemakers Selection Semillon

Vintage Conditions

The 2021 vintage is regarded as a classic Hunter Valley vintage, the vines were in healthy condition with plenty of foliage. A cooler and drier than average January after excellent December rainfall combined to deliver ideal ripening conditions, with grapes showing flavours of great freshness and intensity. Good vineyard management and winemaking has resulted in some of the best wines we've made, with the white wines in particular having great intensity of flavours.

Winemakers Notes

The grapes for this wine were handpicked in January and immediately whole bunch pressed to minimise phenolics. The juice was cold settled for 2 days before being racked clean. The juice was fermented cool (14-16°C) for 15 days to retain varietal characters. The wine was then lightly fined with skim milk, filtered and bottled early to retain freshness.

Tasting Notes

Colour

Very pale yellow with green hues.

Bouquet

Citrus lime and lemongrass, with hints of green apple notes.

Palate

Fresh citrus fruit flavours with green apple notes and hallmark minerality, combining with crisp acidity to deliver freshness and structure.

Vintage

2021

Region

Hunter Valley

Cellaring

Enjoy now, or over the next 10+ years.

Tech Data

Alc. 11.5%
TA 6.6 g/L
pH 3.09

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