Audrey Wilkinson.

SINCE 1866

Semillon

Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity .

Winemakers Notes

The grapes for this wine were sourced from our local growers as well as the historic Audrey Wilkinson vineyard. The fruit was handpicked in late January, whole bunch pressed and cold settled for 2 days. The clean juice was then racked and fermented cool (14—16°C) for 15 days in stainless steel. The wine was then lightly fined with skim milk, filtered and bottled early to retain freshness.

Tasting Notes

Colour

Pale straw with bright green hues.

Bouquet

Lifted aromas of lemons, limes and green apple.

Palate

A juicy palate of citrus and green apple flavours balanced with crisp acidity. The perfect wine to drink young and fresh.

Vintage

2022

Region

Hunter Valley

Cellaring

Enjoy now or cellar 5-10 years.

Tech Data

Alc.	11.5%
TA	7.0g/L
pH	3.15

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