POOLES ROCK

Semillon

Vintage Conditions

The 2019 vintage will be regarded as a great vintage in the Hunter Valley. A dry winter was followed by good rainfall in spring and summer which set the vines up with healthy canopies. The ripening period was consistently warm and dry which resulted in yields that were slightly down but quality was very high. The white and red wines are full of flavour and will be highly sought after

Winemakers Notes

The grapes for this wine were sourced from our Soldier Settler vineyard in the Broke sub-region of the Hunter Valley along with a number of local growers. The fruit was hand-picked in early February, whole bunch pressed and cold settled over 2 days. The clean juice was then racked and fermented at a cool temperature of 14-15°C for 15 days. The wine was then racked off yeast lees, sulfured and lightly fined with skim milk, before being filtered and bottled early to retain freshness.

Tasting Notes

Colour

Pale straw with green hues.

Bouquet

An aromatic nose of lime juice, green apple and kaffir lime leaf notes.

Palate

An intensely flavoured palate of citrus fruits along with crunchy green apples. The long, and balanced palate is supported by a zesty acidity.

Vintage

2019

Region

Hunter Valley

Cellaring

10+ years in optimal conditions

Tech Data

Alc.	11.0%
TA	7.5g/L
pH	2.90

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