



Audrey Wilkinson.

SINCE 1866



Semillon Sauvignon Blanc

Vintage Conditions

The 2016 vintage is regarded as a classic Hunter Valley vintage, with ideal warm growing conditions leading up to vintage, the vines were healthy and had plenty of foliage.

A series of storms in January delivered a large amount of rainfall but the fruit held up well. Good vineyard management and winemaking has resulted in some of the best wines we've made, with the wines having great intensity of flavours.

Winemakers Notes

Both parcels of wine were made separately to retain each wine's aromatics and freshness. The wine was carefully blended after fermentation to have 70% Hunter Valley Semillon and 30% Adelaide Hills Sauvignon Blanc. The fresh citrus, lime and lemon characteristics come from the Hunter Valley Semillon, which provides structure, elegance and acid line to the wine. The Sauvignon Blanc provides lifted aromas of passionfruit, guava and stone fruit. The final blend was lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale yellow with light green hues.

Bouquet

A lifted nose of lychee and tropical fruit aromas, with vibrant citrus notes.

Palate

The palate is fresh and balanced, with passionfruit and guava flavours from the Sauvignon Blanc and a crisp lemon acid line from the Semillon.

Vintage

2016

Region

Hunter Valley & Adelaide Hills

Cellaring

Enjoy now.

Tech Data

Alc. 12.5%
TA 7.57g/L
pH 2.93

follow us on
[twitter](#)

[facebook](#)

P: 02 4993 3600 F: 02 4998 7824
E: sales@audreywilkinson.com.au
W: www.audreywilkinson.com.au
www.agnewwines.com.au

