



Audrey Wilkinson.

SINCE 1866



The Ridge Semillon

Vintage Conditions

The 2017 vintage will be regarded as a great Hunter Valley vintage, with ideal warm growing conditions leading up to vintage. After some spring and early summer rains, the vines were healthy and had plenty of foliage. Very dry and hot summer conditions with temperatures over 40 degrees meant the tannin and flavour profile of the fruit was allowed to fully mature. The 2017 white and red wines will be full of flavour and highly sought after.

Winemakers Notes

Our flagship Semillon, this wine is handpicked from our very best old vines located on the Western Ridge of the historic vineyard that we simply call "The Ridge". The grapes were handpicked in the second week of January, whole bunch pressed to minimise phenolics and cold settled for 2 days. Clean juice was racked and 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

Pale straw with bright green hues.

Bouquet

An intense aroma of limes and lemongrass, with hints of talc and a subtle blossom character.

Palate

A fresh palate of sherbet, intense lime juice and hints of lemongrass. A delicate but powerful wine with a long line of acidity.

Vintage

2017

Region

Hunter Valley

Cellaring

Enjoy now or over the next 20+ years.

Tech Data

Alc. 12%
TA 6.3g/L
pH 2.94

follow us on
[twitter](#)

[facebook](#)
"like" us on

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

