



Audrey Wilkinson.

SINCE 1866



Semillon

Vintage Conditions

The 2018 vintage will be regarded as a great vintage in the Hunter Valley.

With well below average rainfall through Winter and Spring budburst was two weeks early and in the Summer period, the dry conditions continued. These consistently warm, dry days resulted in the driest year on record and one of the earliest harvests in history and some of the most concentrated fruit flavours we've seen.

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 lemon and lime rind with green apple and lemon grass notes.

Palate

Lifted citrus and green apple fruit flavours combine seamlessly with a crisp, mineral acidity delivering a wine

Vintage

2018

Region

Hunter Valley

Cellaring

Enjoy now or cellar 5-10 years.

Tech Data

Alc. 12.5%
TA 7.50g/L
pH 2.91

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