

# BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



## 2004 Brokenwood ILR Reserve Semillon

**Variety:** Semillon  
**Region:** Hunter Valley - NSW

### Winemakers Comments:

In the Hunter Valley a glorious, but dry winter followed the excellent 2003 vintage. With only 5 days of rain from June to September irrigation was essential during this time. A very good bud burst and fruit set with a bit much fruit on some blocks. Spring was mainly fine, with one heavy downpour in late November.

Christmas Day was a scorcher at 40°C plus and plenty more followed over the next few weeks. Some blocks of shiraz, fruit thinned in early January to help the vines cope with the heat and lack of rain.

Mid January rain (22mm) on time on the 17th, followed by 40°C, then 54mm a few days later, followed by 40°C then another 19mm!!! If the vines weren't baffled and knocked around, the staff certainly was!!!

Harvest was underway by the first week of February. We were starting to think that the climate change had meant the end of February vintage starts. All Semillon was picked by the Valentine's Day and ahead of the rain that arrived end of the month to dampen our perfect vintage.

### Vinification:

Harvesting was all by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts for the fermentation and bottled in July, using 100% screw cap. Only stainless steel, no oak and no malolactic fermentation. The use of screw cap seal will ensure freshness and avoid any chance of cork taint or oxidation.

### Tasting Notes:

Perfect colour at 5 years of age, excellent, luminous green/yellow colour. Lifted zesty, lemongrass aromas with some sweet apple blossom characters. Fruit dominant on the palate but typical tight structure with citrus acid finish. Initial lime plus cut grass flavours. Perfect balance of fruit, alcohol and acid. An impressive drink now or leave for more 'toasty' development.

### Food:

Asian Food, any seafood especially fresh shucked oysters.

### Technical Data:

<b>Alcohol</b>	11.5%
<b>pH</b>	3.03
<b>Acidity</b>	6.6g/L
<b>Residual Sugar</b>	2.0g/L
<b>Availability:</b>	750ml
<b>RRP:</b>	A\$45.00

*Our wines are now sealed with screw cap to guarantee quality and consistency.*

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