

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2009 Brokenwood Semillon

Variety: Semillon
Region: Hunter Valley - NSW

Winemakers Comments:

Mid January in the Hunter Valley always brings with it a slight nervousness in the wine industry. Having been battered in both previous years - drought in 2007 and pouring rain in 2008, it is no wonder. Black cats are certainly not wanted and ladders given a wide berth.

Vintage 2009? The rain that plagued the 08 vintage finally eased up at the end of April and then no rain days in May. The middle three winter months normally dry for us saw another 250mm (10 inches) and then odd rain days through to the year end. Fruit set was not as complete but resulted in long loose bunches especially in the Shiraz. A good result.

The Southern Oscillation Index has remained in positive territory since August 07, apart from a negative blip in June 08. The Hunter should expect the current patterns to hold. Medium term forecasts have no abnormal rain events. The year ended at 957mm, well above average.

Vintage 2009 will continue a run of excellent white vintages as witnessed by the 2009 Royal Sydney Wine Show results. Hunter Valley Semillon returned in a big way to the winners circle snaring all the dry white Semillon gold's awarded. The 18 gold medals were shared between 11 Hunter wineries including Brokenwood with a gold for the 2007 ILR Semillon.

Vinification:

Harvesting all by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation, bottled in July. No oak and no malolactic ferment, only stainless steel.

Tasting Notes:

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 Semillon from a year that will reward early drinking or cellaring.

Food:

Asian food, any seafood especially fresh shucked oysters.

Technical Data:

Alcohol	11.0%
pH	2.93
Acidity	7.5g/L
Residual Sugar	4.5g/L
Availability:	750ml and 375ml
RRP:	A\$20.00

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

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