

ILR Reserve Semillon

2015

Hunter Valley NSW

Tasting Notes

At 6 years of age on release, the colour is starting to show some development with yellow tints complimenting the green edges. Classic beeswax, toast and brioche aromas on the nose with lively tahitian lime juice and key lime characters, backed by a superb zesty acidity. The magic of Hunter Valley Semillon on display with texture, fruit weight and length that will build with further cellaring. The ILR Reserve Semillon is released from the best years and this is a beauty.

Winemakers Comments

The word 'normal' just doesn't exist for the Hunter Valley. There was a three week turn around in picking compared to 2014, and most Semillon was off in the last week of January. It was a very dry winter in 2014 with only 54mm of rain from May to July. A very good budburst and spring, but then a cold and wet December resulting in quite large canopies and disease pressure.

Thankfully all of our Semillon is handpicked and the vineyard team did a great job of getting clean, sound fruit in. This vintage is stylistically on song, but a smaller production of Semillon than usual. All fruit was harvested before the damaging East Coast low wreaked havoc on the Hunter Valley.

The fruit for this year's ILR Reserve is sourced from Murphy's Vineyard on Wilderness Road, on the banks of Black Creek in Lovedale.

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.

Food

Asian food, any seafood especially freshly shucked oysters.

Drink

Drinking well now but will improve with further bottle age.



VARIETY

Semillon

REGION

Hunter Valley NSW

TECHNICAL DATA

Alcohol	10.87%
pH	3.09
Acidity	6.76g/L
Residual Sugar	2.64g/L
Closure	Screwcap
Availability	750ml
RRP	A\$100

AWARDS

94 Points

2022 James Halliday Australian Wine Companion

GOLD Medal

2021 Royal Adelaide Wine Show