



Classic Hunter Valley Semillon

Drink Now – 2019 & then cellar | Serve Chilled

The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

The Wine

Semillon from the Hunter Valley is a distinctive and unique wine.

Sourced exclusively from the banks of the Hunter River on Australia oldest vineyard site, Dalwood Vineyard originally established in 1828.

Winemaker's Notes

Pale, vibrant and light bodied when young and with bottle age developing incredible texture, richness and further complexities. A cool vintage allowing for greater acidity to shine through complimented by tropical fruits, gardens herbs with lemon peel and lemon curd is combined layered with a finely textured palate. Generous length on the finish.

Food Match

Oysters, sashimi, fried fish, salads.

Accolades

The Real Review – Huon Hooke 90 Points

WINEFRONT – Mike Bennie 90 Points: *Some of the 2021 semillons are really turning on the early appeal. Vibrant, fresh, somewhat juicier styles. Bright and juicy! Tinned pineapple, tonic water, green herb, white pepper. Palate and bouquet matching. Racy, transparent, clean and crisp. Delicious, very, very racy, pretty wine.*



Colour
Pale & light yellow

Aroma
Fresh tropical fruit, lemon peel & white spice

Palate
Light & refreshing with mineral tones and some gentle green herb notes.



Vintage
2021

Country of origin
Australia

Geographical indication
Dalwood Vineyard,
Hunter Valley

Oak treatment
Nil

Vine age
35+ years

Soil type
Gravel & sand

Technical Analysis
Alcohol: 11.5%
Standard drinks: 6.8
Acidity: 7.1
Residual Sugar: 2.4g/L

**For all wholesale
enquires please
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