

BROKENBACK

2021 SEMILLON HUNTER VALLEY

Vineyard: Our Brokenback Vineyard Semillon is grown on well-drained sandy loam soils located in the heart of Pokolbin, Hunter Valley wine country N.S.W.

The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality.

The crop yields are relatively low, producing excellent concentration of fruit flavour.

Harvest: Date – 28th January: Harvested by machine during the cool, early morning hours to retain fruit freshness.

Appearance: Pale straw with green tinged hues.

Bouquet: Delicate hints of lime and lemongrass.

Palate: Our Brokenback Semillon is harvested early to capture the crisp citrus flavours with refreshing acidity. The palate displays elegant mineral elements with refreshing and crisp lime flavours present. The acid structure is vibrant and lively as a young wine, which will soften and gain complexity with age.

Cellaring: Excellent whilst young or will gain rewarding complexity with medium term cellaring 2 – 10 years.

Vintage Conditions: The 2021 vintage was an excellent year in the Hunter Valley. Perfectly timed rain events in Spring, followed by warm, dry conditions leading into harvest. The drought conditions during summer produced limited yields of high-quality fruit displaying excellent fruit flavour whilst retaining natural acidity.

Winemaking: After crushing and destemming the must was chilled to 12 degrees.

The free run juice was kept separate from the pressings juice, and then cold settled. Once settled the clear juice was racked and inoculated with a selected white wine yeast and fermented at 12-15 degrees for 15 days. At the completion of the alcoholic fermentation the wine was racked off yeast deposits, stabilised, fined and filtered for bottling in 2021.

Alcohol - 11.5%

