

Semillon

2021

Hunter Valley NSW

Tasting Notes

—— Vibrant in colour – a touch more than usual due to the warm year. Lovely florals and lemongrass aromas. Mouth filling flavours of pear and lemon pith balancing the zesty acid backbone. Slightly richer in style, similar to the 2020, a classic Hunter Valley Semillon to enjoy now or age gracefully.

Winemakers Comments

A complete turnaround from the last four dry years in the Hunter, with a firm La Nina cycle making for a wet season. Pokolbin had reached its annual rainfall by the end of October and we ended up receiving 1030mm for 2020. It is difficult to recall a year where we have been closer to the edge of disaster in the Hunter Valley, with the prospect of not picking either whites or reds becoming a real possibility with a few more wet days in late December. Thankfully the sun came out and we were able to pick all of our Semillon in pristine condition. Needless to say, all of our Semillon was in the winery in great condition by the end of January.

Vinification

Harvesting was all done by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation and bottled in May. 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	11.2%
pH	3.14
Acidity	7.76g/L
Residual Sugar	2.86g/L
Closure	Screwcap
Availability	750ml
RRP	A\$28