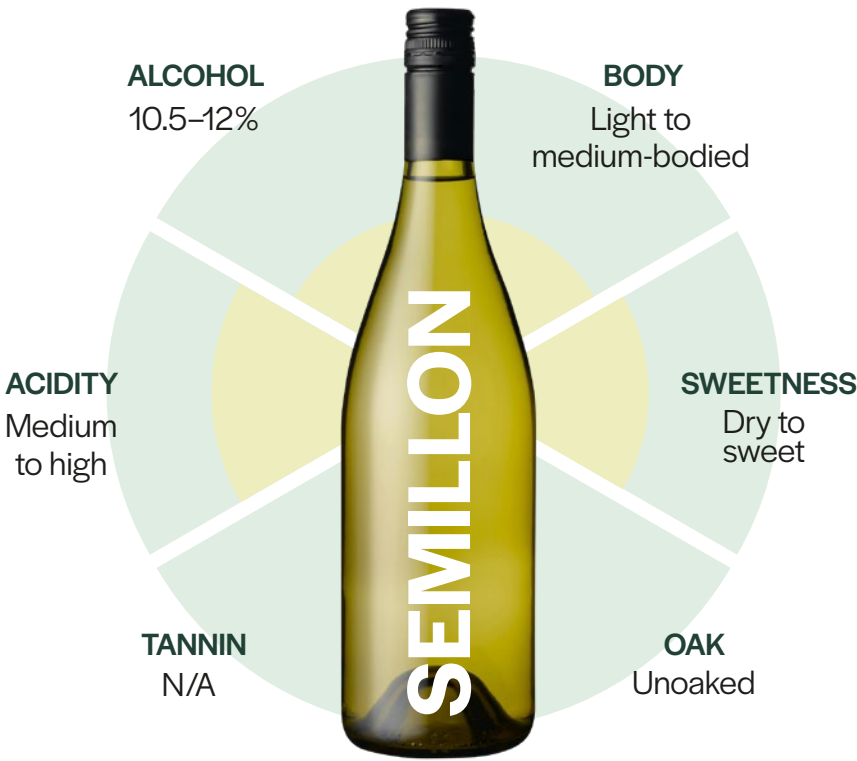


SEMILLON

An iconic white, Semillon has a long history in Australia and what makes this variety especially exciting is its long ageing potential, with the ability to age and evolve in bottle over decades. It is also one of the few grapes that lends itself to botrytis or ‘noble rot’, to produce one of Australia’s most celebrated sweet wine styles.



CHARACTERISTICS



FLAVOURS

WHEN YOUNG

Lemon

Green apple

Herbs

SWEET / BOTRYTIS VERSION

Dried apricot

Crème Brulee

Mango

AGED SEMILLON

Hunter Valley Semillon is unique in the world of wine. When first bottled, it is almost water-white in appearance with aromas of citrus, grass, straw, lanolin and subtle green herbs. Patience pays great dividends, however, and the finest examples with high acidity and low alcohol transform after as few as five years in the bottle, revealing complex honeyed, toasty characters.

WITH AGE

Fig

Toast

Honey

FOOD PAIRINGS

Shellfish

Oysters

Crab

Chicken

Soft cheese

