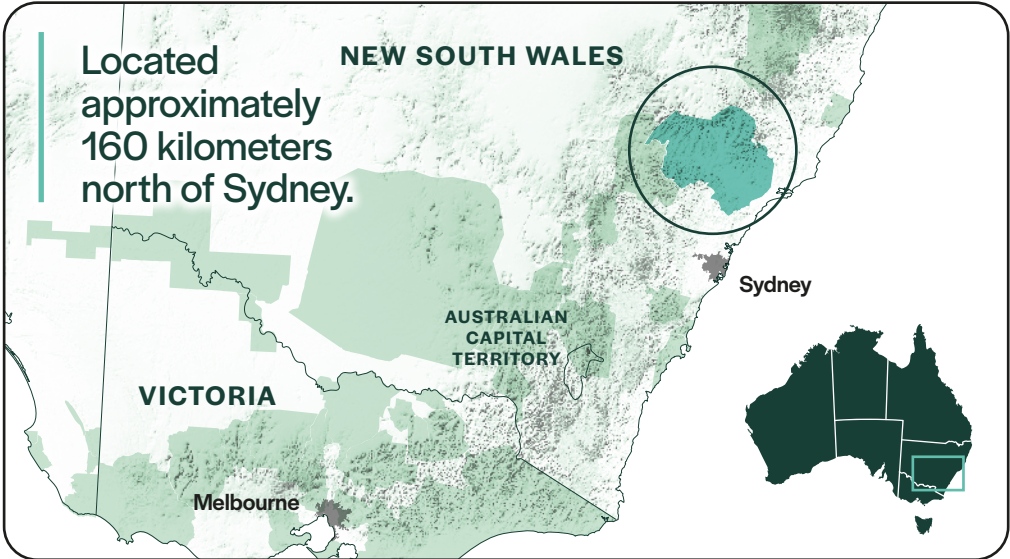


HUNTER VALLEY

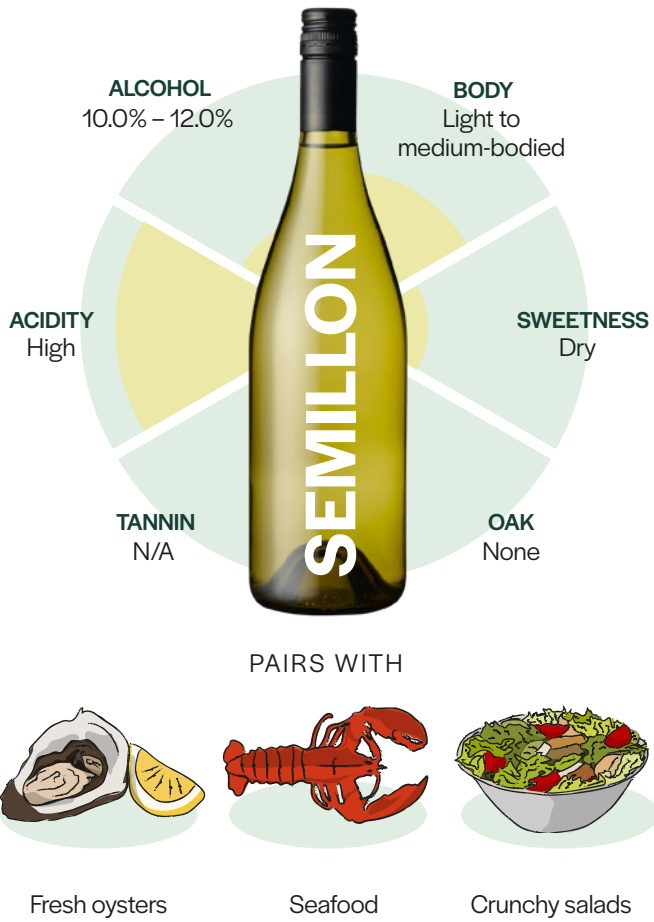
The Hunter Valley was Australia’s first commercial wine region and today is one of the best-known and most-visited wine regions with over 150 wineries.



NOTEWORTHY VARIETIES

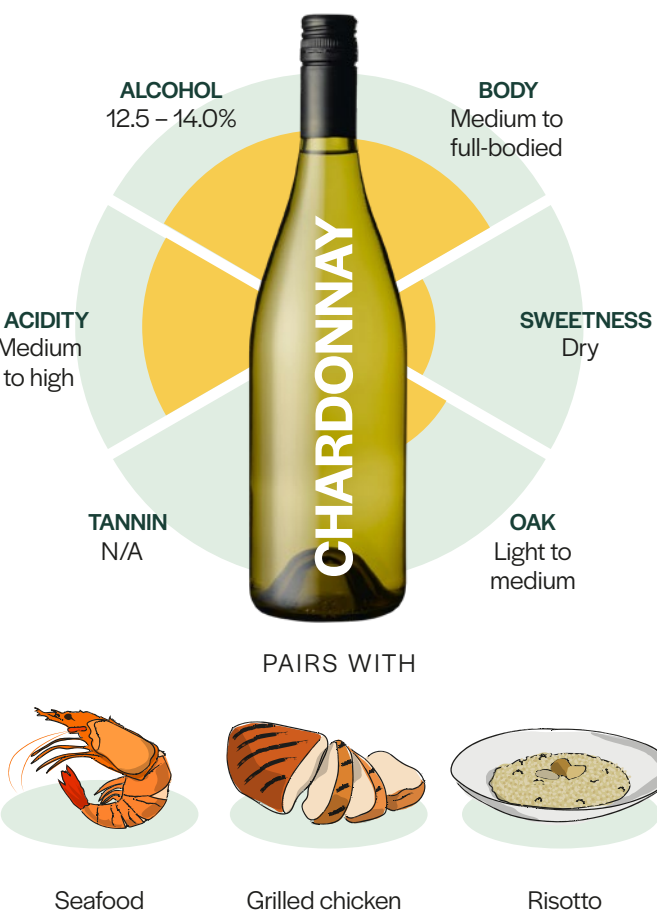
Semillon

Light-bodied when young with fresh citrus and grassy flavours and vibrant acidity. With age it develops a deeper colour and complex toast and honey flavours.



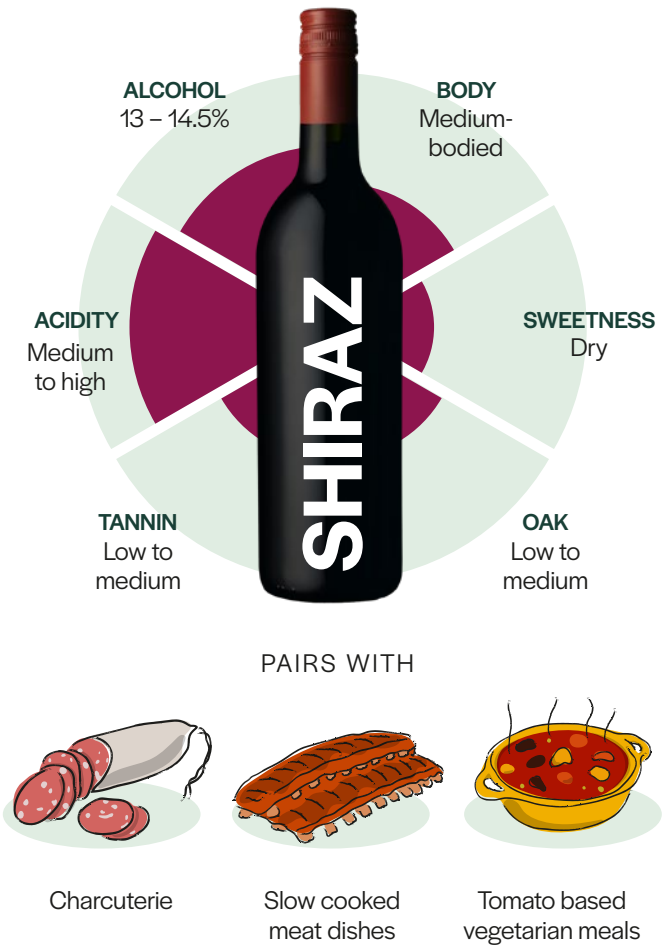
Chardonnay

Medium to full-bodied with apple, peach and lemon flavours complemented by toast and spice complexity and fresh acidity.



Shiraz

Medium bodied, savoury and complex. Young Hunter Shiraz can show red and dark berries, spice and soft, fine tannin, but as they age, they become more complex, with earthy and savoury overtones.



BEST OF THE REST

Hunter Valley Verdelho is typically a fresh, crisp style with notes of lime, pineapple and spice flavours. Pinot Noir was first planted in the region in 1921 and is often blended with Shiraz as a unique Hunter blend. A string of Mediterranean varieties suited to its warm climate are also planted, with Verdelho, Tempranillo, Vermentino and Fiano leading the charge.

