



SEMILLON

QUICK FACTS

- An iconic white, Semillon has a long history in Australia where it expresses its viticulture and winemaking story through a range of styles. What makes this variety especially exciting is its long ageing potential and the opportunities it affords winemakers to experiment with different expressions.
- Semillon was one of the very early varieties planted in Australia and quickly proved popular with winemakers. Today, the Hunter Valley is home to some of the oldest Semillon vines in the world, planted in the early 1900s.
- Semillon is one of the few grapes that lends itself to botrytis or 'noble rot', to produce one of Australia's most celebrated sweet wine styles.
- Despite being one of the wine world's great collectable wonders, Australian Semillon has flown somewhat under the radar of consumers, meaning it can offer wonderful value for money.
- Semillon can be blended with Sauvignon Blanc to create a classic style. Here, Semillon typically contributes flavour and roundness to the more austere, zestier Sauvignon Blanc to create a wine that is greater than the sum of its parts.

TOTAL SEMILLON PLANTINGS

4,569ha

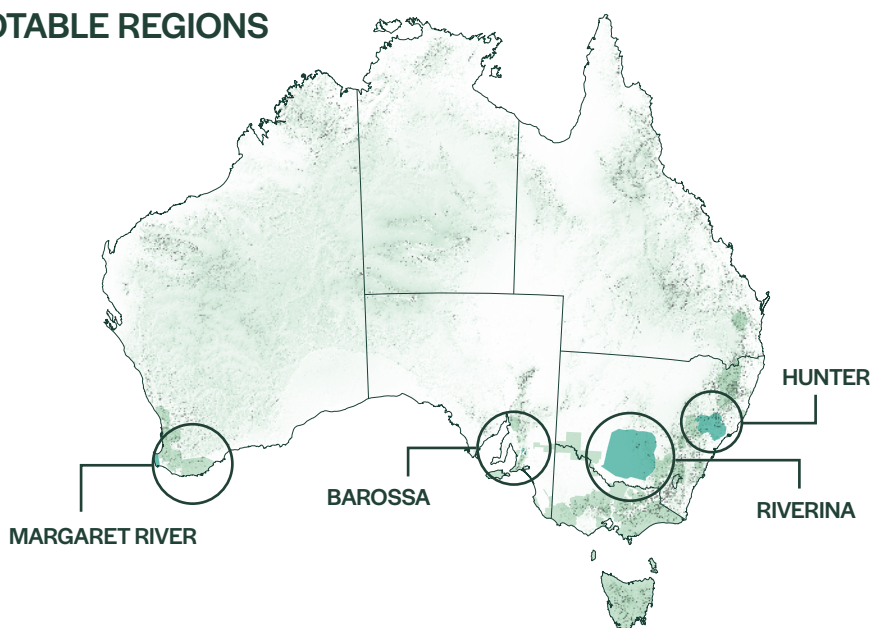
% SEMILLON OF ALL GRAPES

3.4%

CELLARING POTENTIAL

20+ years

NOTABLE REGIONS



TASTING NOTES

- Hunter Valley Semillon is a true original in the wine world, able to transform over time from a zesty, crisp youngster into an aged wine of deep golden hue, with nutty, honey and straw characters.
- In Margaret River Semillon is often blended with Sauvignon Blanc to give one of the regions classic styles, known for its liveliness and bright personality. Semillon can be grassy, but in this blend it adds a honeyed richness to the tropical fruits and brighter acidity of Sauvignon Blanc.
- Riverina Botrytis Semillon is a gloriously sweet and opulent dessert wine with impressive intensity and length, and a refreshing citrus lift. Complex with aromas of dried apricot, marmalade, honey and crème brûlée.

