



Audrey Wilkinson.

SINCE 1866



## Winemakers Selection Semillon

### Vintage Conditions

The 2022 vintage began in the Hunter Valley with significant late spring rainfall which then gave way to drier but cooler than average weather through December and January. The resulting long, cool ripening period allowed for the grapes to develop complex and intense flavours, whilst maintaining freshness and bright acidity

### Winemakers Notes

The grapes for this wine were handpicked in January and immediately whole bunch pressed to minimise phenolics. The juice was cold settled for 2 days before being racked clean. The juice was fermented cool (14-16°C) for 15 days with a neutral yeast to retain varietal characters. The wine was then lightly fined with skim milk, filtered and bottled early to retain freshness.

### Tasting Notes

#### Colour

Very pale yellow with green hues.

#### Bouquet

Lemon juice, lime and lemongrass, with hints of green apple notes.

#### Palate

Fresh lemon, lime and green apple flavours along with hallmark sherbert characters. The crisp acidity delivers freshness and length.

### Vintage

2022

### Region

Hunter Valley

### Cellaring

Enjoy now, or over the next 10+ years.

### Tech Data

Alc. 11.5%  
TA 6.7 g/L  
pH 3.16

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