

Audrey Wilkinson



2023 WINEMAKER'S SELECTION SEMILLON

APPEARANCE

Very pale yellow with green hues.

AROMA

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

PALATE

Fresh lemon, lime and green apple flavours along with a sherbert acidity delivers a wine with freshness and length.

VINIFICATION

The grapes for this wine were handpicked off the Audrey Wilkinson Vineyard 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.

VINTAGE

The 2023 vintage began in the Hunter Valley cool and wet growing season with above average rainfall in Spring. These wet conditions increased disease pressure which was carefully managed with good vineyard practices. The cool conditions continued into late December and early January but the wet weather cleared to sunnier than usual days. Near perfect ripening conditions resulted in wines that have intense flavours, whilst maintaining freshness and natural acidity.

CELLARING POTENTIAL

Enjoy now, or over the next 10+ years.

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