



Audrey Wilkinson.

SINCE 1866



## Semillon

### Vintage Conditions

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.

### Winemakers Notes

The grapes for this wine were sourced from our local Pokolbin growers as well as the historic Audrey Wilkinson vineyard. The fruit was handpicked in late January, whole bunch pressed and cold settled for 2 days. The clean juice was then racked and fermented cool (14—16°C) for 15 days in stainless steel with a neutral yeast. The wine was then lightly fined with skim milk, filtered and bottled early to retain freshness.

### Tasting Notes

#### Colour

Pale straw with bright green hues.

#### Bouquet

Lifted aromas of lemons, limes and green apple.

#### Palate

The palate is juicy and has flavours of lemon sherbert and green apples. The natural acidity give the wine a fresh and long, steely finish.

### Vintage

2023

### Region

Hunter Valley

### Cellaring

Enjoy now or cellar 5-10 years.

### Tech Data

Alc. 11.5%  
TA 6.5g/L  
pH 3.12

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