



## Audrey Wilkinson

### 2025 SEMILLON

#### APPEARANCE

Pale green.

#### AROMA

Lifted aromas of lemons, limes and green apple.

#### PALATE

The palate is juicy and balanced with flavours of lime granita and green apples. The natural acidity give the wine a fresh and mineral finish.

#### VINIFICATION

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.

#### VINTAGE NOTES

The 2025 vintage commenced with aboveaverage rainfall, providing the vines with an excellent foundation for the year ahead. This resulted in an early budburst, followed by vigorous canopy development and a strong flowering and fruit set. The ripening period, in December and early January, was characterised by warm, dry conditions which was ideal for achieving optimal fruit maturity and allowed for the development of flavours whilst maintaining natural acidity.

#### CELLARING POTENTIAL

Enjoy now or cellar 5-10 years.

 [audreywilkinson.com.au](https://audreywilkinson.com.au)

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