



Audrey Wilkinson.

SINCE 1866



Semillon Sauvignon Blanc

Vintage Conditions

The 2023 vintage began in New South Wales with a 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

This wine is made with 70% Hunter Valley Semillon and 30% Orange Sauvignon Blanc. Both parcels of wine were made separately to retain their own varietal aromatics and freshness. The fresh citrus, lime and lemon characteristics come from the Hunter Valley Semillon, which provides structure, elegance and acid line to the wine. The Sauvignon Blanc provides lifted aromas of passionfruit, guava and stone fruit. The final blend was lightly fined, filtered and bottled under screw cap.

Tasting Notes

Colour

Pale yellow with light green hues.

Bouquet

An aromatic nose of lychee and honeydew melon and vibrant citrus notes.

Palate

The palate is fresh and balanced, with lychee and guava flavours from the Sauvignon Blanc and a crisp lemon acid line from the Semillon.

Vintage

2023

Region

Hunter Valley & Orange

Cellaring

Enjoy now.

Tech Data

Alc. 12.0%
TA 6.3g/L
pH 3.14

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P: 02 4993 3600 F: 02 4998 7824
E: sales@audreywilkinson.com.au
W: www.audreywilkinson.com.au
www.agnewwines.com.au

