

POOLES ROCK

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 Soldier Settler vineyard in the Broke sub-region of the Hunter Valley along with a number of local growers. The fruit was hand-picked in early February, whole bunch pressed and cold settled over 2 days. The clean juice was then racked and fermented at a cool temperature of 14-15°C for 15 days. The wine was then racked off yeast lees, sulfured and lightly fined with skim milk, before being filtered and bottled early to retain freshness.

Tasting Notes

Colour

Pale straw with green hues.

Bouquet

An aromatic nose of lime juice, green apple and kaffir lime leaf notes.

Palate

An intensely flavoured palate of citrus fruits along with crunchy green apples. The long, and balanced palate is supported by a zesty acidity.

Vintage
2023

Region
Hunter Valley

Cellaring
10+ years in optimal conditions

Tech Data

Alc.	11.5%
TA	6.4g/L
pH	3.04

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