



## 2004 BRAEMORE SEMILLON

**WINEMAKER:** Andrew Thomas

### WINEMAKERS COMMENTS

Hunter Valley semillon is one of the worlds most under-rated, uniquely regional wine styles. The Braemore vineyard (planted 1969) is situated on the sandy alluvial flats of Hermitage Road, Pokolbin, and consistently produces semillon featuring freshness, vibrancy and remarkable longevity. This wine has achieved an enviable reputation in recent years as being one of the finest examples of classic Hunter Valley semillon.

### THE WINEMAKING

The 2004 vintage presented excellent conditions for Hunter Valley Semillon, with a mild growing season allowing for perfect ripening of the grapes whilst retaining excellent natural acidity. Hand picked during the first week of February, it is lightly pressed to minimise phenolics and fermented in stainless steel using a neutral yeast to enhance varietal purity. The wine spent seven weeks resting on its yeast lees prior to fining in preparation for bottling. 100 dozen of the 2004 Braemore Semillon was set aside in a climate controlled cellar destined for re-release with around six years bottle age.

### TASTING NOTES

Re-released December 2009, this wine is just starting to emerge with those classic bottle aged Hunter Semillon complexities. Bright light yellow in colour, the nose has nuances of buttered toast and honeycomb, layered over fresh grassy, citrus like fruit. The palate has developed an attractive richness, yet maintains an amazing delicacy and freshness with vibrant fruit and a fine, focused line of acidity. Drink now to 2016.

**BOTTLED** June 2004

Thomas Wines

Specialising in Semillon and Shiraz  
Hunter Valley, Australia



THOMAS