



Individual Vineyard 'Braemore' Semillon 2009

ABOUT BRAEMORE SEMILLON

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 warm, relatively dry January of vintage 2009 has produced a riper, more generously flavoured Braemore Semillon. Hand picked during the last week of January, it is lightly pressed to minimise phenolics and fermented in stainless steel using a neutral yeast to enhance varietal purity. The wine spent four weeks resting on its yeast lees prior to fining in preparation for bottling. The 2009 Braemore will provide very attractive drinking in its youth, but will also start to emerge with those classic, toasty bottle aged characters with 5 to 6 years in the cellar.

\$27.00 per bottle



Individual Vineyard 'The O.C.' Semillon 2009

ABOUT THE O.C.

This vineyard, situated on a sandy/loam strip along Oakey Creek Road, Pokolbin (hence, The O.C.), was planted in 1999 and is already showing enormous potential. The fruit is allowed to ripen more fully than our traditional styles, producing a more generously flavoured, contemporary style of Hunter Semillon.

THE WINEMAKING

The warm, relatively dry January of 2009 has enabled us to achieve some real definition of flavour in this vintage of The O.C.. Hand picked in perfect condition during the first week of February, the riper fruit and slightly lower natural acidity have produced quite a 'user-friendly' style that will provide excellent current drinking, as well as medium term cellaring potential.

\$23.00 per bottle



Vineyard Selection 'Six Degrees' Semillon 2009

ABOUT SIX DEGREES

Six Degrees, is a low alcohol (8%), off-dry style of Hunter Valley semillon. The fruit was hand picked at optimum ripeness and the natural sugar sweetness was achieved by arresting fermentation before complete 'dryness'.

THE WINEMAKING

Again, the warmer, dry 2009 vintage has allowed the fruit to ripen to produce optimum flavour. The appealing touch of residual sugar is seamlessly balanced by impeccable fruit purity and a juicy, mouth-watering acidity. The result is a deliciously taut style, expressing the six degrees of separation between ethereal texture and nervy tension. A perfect refreshing lunch wine for those who enjoy an off-dry style, on its own or with spicy, chilli enhanced cuisine.

This wine has been very well received and with only 250 cases produced it sells out well before the next vintage is produced. Only available direct or at cellar door.

\$22.00 per bottle