2023 GREEN LABEL SEMILLON



Fuller and richer, our freen Label is a different take on the traditional Hunter Semillon



TASTING NOTE

Soil: red clay loam with ironstone

Oak: no oak treatment

Colour: green

Nose: Granny Smith apples with river pebble minerals and a

touch of sherbet, overlayed by lime zest

Palate: vibrant citrus of lime and lemons, minerality of

> grapefruit pith and a touch of Granny Smith apples. A drying acid finish with hints of lemon curd

VINTAGE

The 2022-23 growing season saw a continuation of La Nina conditions, with above average rainfall throughout Winter and into Spring. This saw significant flooding throughout the Hunter Valley and the very wet soils resulted in a delayed budburst, and this later timing followed through to flowering and veraison. Above average rainfall continued throughout Spring, but the arrival of Summer saw conditions improve with much needed dry and sunny weather. Vintage started late in very January, reminiscent of a traditional Hunter Vintage. Fruit quality was fantastic and we have some very exciting parcels of wine secured in the winery.

TECHNICAL DATA

Alcohol: 11.5

pH: 3.01

T.A: 6.5 gm/L

Tasting: 24/07/23

CELLARING

Drink now or over the next few years.

FOOD MATCHES

Clams and XO

WINEMAKING

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning on Friday 3rd February 2023, immediately transported to the winery for crushing and de-stemming into the press. Extraction rate was around 630 litres per tonne. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days.

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