

de iuliis



2019 Single Vineyard Semillon

Region

Hunter Valley

- The Aged Release range reveals the unique character of the Hunter Valley's finest vineyards. Produced in small quantities and only in exceptional vintages, the wines are brought to life using modern viticultural and winemaking techniques.



The Story

The grapes for our Single Vineyard Semillon are sourced from an iconic Hunter vineyard. The alluvial soil in this vineyard is nutrient rich producing an iconic style of Hunter Semillon known for its finesse and potential for your cellar.

The fruit was hand picked and then it was then gently whole bunch pressed to tank before a slow, cool fermentation.

The Wine

Starting to display some complexities of an aged Semillon; delicate citrus characters. A lovely acid core defines the fruit flavours, however, the overall vibe of the wine is one of softness and delicacy.

With a moderate palate length this wine has an engaging mix of freshness and aged characters.

The Vintage

Low yields, small bunches and exceptional fruit profile were the hallmarks of the 2019 vintage. A stellar vintage with breaks between each variety, and no threatening forecast of rain.

A good growing and picking season resulted in high quality fruit coming off our vineyards.

The Potential

Meticulously cellared and then released upon five years of development this semillon has started its blossom with complexity.

The graceful development of this wine will continue over the next 10+ years making it captivatingly complex.

The Match

This 2019 Single Vineyard Semillon will match to all manner of seafood, and also complement the light spice and citrus of many Asian dishes.

The ideal serving temperature for semillon is 8–10 degrees.