



2025 Estate Semillon

Region

Hunter Valley

Fresh, modern styles of Hunter Valley classics. State-of-the-art wine making combined with top quality fruit make this quintessential range of wines ready to enjoy right now.



The Story

Nestled in the picturesque Hunter Valley, lies our Lovedale Road property. It was here in the early 1990s that the first Semillon vines were planted, becoming an integral part of the region's rich viticultural heritage. Renowned globally for its exquisite quality, the Hunter Valley's Semillon is celebrated by wine enthusiasts and connoisseurs alike.

The Wine

The nose presents an intense burst of citrus, highlighting fresh lemon and lime. On the palate, a youthful profile unfolds with vibrant Meyer lemon zest and a delicate hint of jasmine. This light-bodied wine is beautifully balanced by crisp acidity, culminating in a refreshingly clean finish.

The Vintage

The 2025 vintage in the Hunter Valley was a rapid, yet remarkable, success. Ideal hot and dry conditions condensed our harvesting window to eight weeks. This dry growing season allowed our vines to flourish, resulting in exceptionally high-quality fruit – perfect for our small, family-owned winery.

The Potential

While delicious now, this Semillon is crafted for the long haul. True to Hunter Valley Semillon, it will beautifully evolve with age. After five years or more, those vibrant citrus notes will gracefully mellow, transforming into a luxurious, creamy lemon meringue on your palate.

The Match

This 2025 Estate Semillon craves company! Its bright acidity and citrus notes make it a perfect partner for seafood. Think freshly shucked oysters, or simply grilled fish. The wine's refreshing character complements any dish that sings with lemon, making it a great match for light pasta dishes or herb-infused chicken.