Bimbadgen Hunter Valley 2016 Semillon

Our highly experienced and dedicated team skilfully blend the distinctive attributes of multiple vineyard sites in our Hunter Valley range to produce classic Hunter Valley wines.

TASTING NOTES

Colour: Vibrant lemon and lime.

Nose: Characteristic citrus with lifted tropical notes.

Palate: Tropical fruits; guava and passionfruit intermingle with classic lemon and

lime citrus notes. The abundant fruit sweetness and crunchy acid provide

length and freshness.

WINEMAKERS COMMENTS

Source: Premium Hunter Valley Semillon blocks.

Vinification: Crushed, destemmed settled in stainless steel tank. Fermented with a

neutral yeast strain at 15°C to maintain delicate aromas and freshness.

Blending: N/A.
Aging: N/A.

Bottling: 8th December, 2016

TECHNICAL NOTES

Somillon	11 604	10 L voors	Early Ian	NI/A	2 15	6.9g/L	Dry
Varietal	Alcohol	Potential	Date	Oak	рН	TA	RS

VINTAGE NOTES

Vintage 2016 was ultimately rewarding in many ways. Hail at flowering followed by 400mm of rain in January created many challenges in the vineyard. Hot dry weather in between ensured even consistent ripening resulting in a well-rounded Semillon harvest.



