# Bimbadgen Signature 2015 Palmers Lane Semillon

Our winemaker has selected only the finest parcels of fruit within Hunter Valley vineyards to craft a premium wine of regional style and intense flavour.

## TASTING NOTES

Colour: Pale Lemon and Lime.

Nose: Floral kaffir lime leaf and lemongrass.

Palate: Sweet lime juice, chalky mid palate carried by a fresh, zesty citrus acidity.

### WINEMAKERS COMMENTS

Source: Block 11 of Bimbadgen's Palmers Lane Vineyard.

Vinification: Cold settled, inoculated with neutral yeast strain, fermented over two

weeks at 13 degrees retaining natural aromatics followed by three months

on lees building palate weight.

Blending: N/A
Aging: N/A

Bottling: 3<sup>rd</sup>July, 2015

#### TECHNICAL NOTES

Semillon	11.2%	20+ vears	2 <sup>nd</sup> Feb 2015	N/A	2.92	7.4a/L
Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	рН	TA

### **VINTAGE NOTES**

Vintage 2015 was challenging with late season rainfall, however the Palmers Lane Semillon came in relatively early. At 49 years of age, its position on the sandy loam soils at the bottom of our Palmers Lane vineyard is emerging as one of the pre-eminent Hunter Valley Semillon blocks and consistently produces fruit classified as Signature quality.



