

## TASTING NOTE

# Bimbadgen 2019 Hunter Valley Semillon

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

- Colour:** Pale Straw  
**Nose:** Lifted citrus notes of lemon and lime  
**Palate:** Classic lemon and lime zest balanced by fleshier citrus fruit on the mid palate with an elegant, fresh finish

## WINEMAKERS COMMENTS

- Source:** Bimbadgen Palmers Lane Vineyard; Lower and Upper Hunter Valley vineyards  
**Vinification:** Crushed, destemmed and settled in stainless steel. Fermented with a neutral yeast strain at 15°C to maintain delicate aromas and freshness  
**Blending:** N/A  
**Aging:** N/A  
**Bottling:** 17th June 2019; 5,000 bottles produced

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	10.2%	5 Years	27 <sup>th</sup> January 2019	N/A	2.96	6.4g/L

## VINTAGE NOTES

2019 marked the third consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2018 only a little warmer. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. Another exciting Hunter Valley vintage.



Bimbadgen

*Seen in all the right places*

790 McDonalds Road, Pokolbin  
02 4998 4600 [www.bimbadgen.com.au](http://www.bimbadgen.com.au)

## TASTING NOTE

# Bimbadgen 2018 Hunter Valley Fiano

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

**Colour:** Pale Straw  
**Nose:** Alluring floral, honey, citrus and spice  
**Palate:** Bold primary fruit weight on the mid-palate, cardamom spice and refreshing length

## WINEMAKERS COMMENTS

**Source:** Parsons Creek Vineyard, Hunter Valley, NSW  
**Vinification:** Cold settled and minimal fining before fermentation. Minimal intervention  
**Blending:** N/A  
**Aging:** N/A  
**Bottling:** 7<sup>th</sup> May 2018

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Fiano	13.5%	Drink Now	9 <sup>th</sup> February 2018	N/A	3.09	7.4g/L

## VINTAGE NOTES

2018 marked the second consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2018 growing season was similar to 2017 only more compressed. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. On first taste of the red wines in barrel, they consistently demonstrate a vibrancy and class last seen in 2014. An exciting Hunter Valley vintage.



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## TASTING NOTE

# Bimbadgen 2018 Hunter Valley Shiraz

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

## TASTING NOTES

- Colour:** Bright Crimson
- Nose:** Dark cherries intermingled with subtle oak and white pepper spice
- Palate:** Displays bright red fruits with nuances of black fruits combined with hint of savoury spice. Classic medium bodied Hunter Valley Shiraz

## WINEMAKERS COMMENTS

- Source:** Lower and Upper Hunter Valley Shiraz, NSW
- Vinification:** Cold soak for two days followed by a ten day ferment. The cap was plunged twice daily to ensure maximum colour and flavour extraction.
- Blending:** Select barrels of Lower and Upper Hunter Valley Shiraz
- Aging:** 14 months in old French oak
- Bottling:** 13<sup>th</sup> Aug 2019

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	14.0%	5 Years	28 <sup>th</sup> -31 <sup>st</sup> January 2017	Old French	3.51	6.3g/L

## VINTAGE NOTES

2018 was the second consecutive classic vintage in the Hunter Valley, one we believe that will be recalled fondly in years ahead. A vintage typified by warm to hot and dry conditions, most white varieties were harvested by January prior to some record heat days in February. With little threat of rainfall, our Shiraz, Semillon and Chardonnay were harvested with the intent of expressing vineyard rather than vintage characteristics, resulting in energetic reds with a vitality that will last for a decades.



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## TASTING NOTE

# Bimbadgen 2018 Hunter Valley Shiraz Viognier

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## TASTING NOTES

- Colour:** Bright purple
- Nose:** Dark cherries, lifted violet and cedar
- Palate:** Burst of dark berry fruit balanced with classic Hunter Valley spice; framed by fine, subtle oak

## WINEMAKERS COMMENTS

- Source:** McDonalds Road Vineyard Shiraz and Viognier; Lower Hunter Valley Shiraz, NSW
- Vinification:** After the McDonalds Road Viognier was pressed, the Viognier skins were added and co fermented with a select Shiraz ferment. Gentle pumping over twice per day resulted in silky tannins.
- Blending:** Select barrels of Lower Hunter Shiraz blended with McDonalds Road Shiraz and Viognier
- Aging:** 12 months in new and old French Barriques
- Bottling:** 10th August 2019 for a bright, youthful, fruit driven style

## TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz and Viognier	13.5%	5 Years	23rd January, 2018	New & Old French	3.56	6.2g/L

## VINTAGE NOTES

2018 was the second consecutive classic vintage in the Hunter Valley, one we believe that will be recalled fondly in years ahead. A vintage typified by warm to hot and dry conditions, most white varieties were harvested by January prior to some record heat days in February. With little threat of rainfall, our Shiraz, Semillon and Chardonnay were harvested with the intent of expressing vineyard rather than vintage characteristics, resulting in energetic reds with a vitality that will last for a decades.



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