



BROWN HILL

2021 Jubilee Semillon



Wine Specs Vintage:

2021

Varietal: Semillon
Harvest: 3rd of March 2021
Acid: 7.0 g/L
pH: 3.00
Bottled: June 2021
Alcohol: 12.5%

Tasting Notes

Colour: Pale, with straw hues
Nose: Lemon grass, melon and lychee
Palate: Citrus fruits, biscotti and lychees backed by salivating acid
Cellar: 6 years

Vineyard Notes

A cool wet spring paired with great soil health set the tone for a great start to the warm summer. As the weather started to turn leaf plucking and fruit dropping were instigated, putting us in strong position for the warm wet conditions to come. Further canopy and fruit management allowed us to pick with optimum ripeness and great fruit intensity.

Production Notes

The fruit was selected from a small block of our single site vineyard and hand harvested to capture the freshness that this variety has to offer. A small batch was pressed into French barriques to be put through a wild fermentation. A second portion was held in tank and inoculated with a cultured yeast. These two batches of Semillon were kept separate until blending took place bringing together a fresh, vibrant structural wine that will suit any Asian style dish.

Food Pairing Notes

Asian chicken slaw with a ginger and peanut dressing

Winemaker: Nathan Bailey & Angus Pattullo