



BROWN HILL

2022 Jubilee Semillon



Wine Specs

Vintage:	2022
Varietal:	Semillon
Harvest:	8 th of March 2022
Acid:	7.9 g/L
pH:	3.01
Bottled:	July 2022
Alcohol:	12.5%

Tasting Notes

Colour:	
Nose:	Honeydew melon and fresh herbs
Palate:	Melon, thyme and white florals supported by a refreshing acid
Cellar:	6 years

Vineyard Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossom there was no intervention for bird pressure early on allowing for precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being hand harvested.

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 for wild fermentation. The other portion held in stainless steel vats and inoculated. These two batches were blended just prior to bottling, filtered and bottled in July 2022.

Food Pairing Notes

Sticky master stock beef ribs, pickled cucumber, sesame salad and chilli dressing

Senior Winemaker: Nathan Bailey