

Brokenwood HV Semillon

THE FACTS

COUNTRY: Australia

REGION: New South Wales

APPELLATION: Hunter Valley

WINEMAKING: La Niña brought wet conditions through the first three-quarters of the year, with widespread floods, coming from 2022, the wettest year on record.

Thankfully the weather cleared up to provide excellent fruit and canopy despite a cool summer, leading into a late start to harvest in February. All harvesting was done by hand. The fruit was crushed, chilled and pressed immediately. Neutral yeasts were used for the fermentation in stainless steel. No oak was used, nor is there malolactic fermentation, only stainless steel to retain the crisp acidity.

ALCOHOL BY VOLUME: 11.5%

THE STORY

Brokenwood evolved from a weekend venture for these self-professed hobby winemakers into one of Australia's most reputable wine labels. These enthusiastic partners knew little about viticulture, thus the early vintages were a labor of love for them and the family and friends they roped in to help. The jewel in Brokenwood's crown is the Graveyard Vineyard, its heavy clay soils producing low yields and intense flavors in the estate's flagship shiraz.

