



semillon of the year

1 winner

The Studio Labels Trophy

Coolangatta Estate 'Estate Grown' Semillon 1998

Winemaker Andrew Spinaze.
Colour Medium to slight gold.
Bouquet Lifted elegant honey/melon lift. Minerally and floral with some cut grass lift.
Palate Elegant structure. Mineral/citrus/melon integrated with some toasty bottle development. Good fruit depth.
Food suggestions Fresh seafood, white meats and salads.
Cellaring Probably best in 2006.
Viticulture Coolangatta Estate is located in the Shoalhaven Coast region, near Berry, 160km south of Sydney. This wine was made from the first crop of three-year-old vines, planted in sandy loam to a smart dyson trellis. The vines were irrigated through the season, shoot and bunch-thinned. The hand-picked fruit was in good condition from a great '96 season.
Vinification & maturation Grapes transported to Tyrrell's in the Hunter Valley. Juice was cold-settled and a neutral yeast used. Approximately six-day ferment at 18 degrees. Settled after fermentation for a short period before coarse filtration. Bottled mid-year. No oak and no malo.
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Winestate Wine of the Year Awards 2005



semillon of the year



Winestate Wine of the Year Awards 2005

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runner-up

Hungerford Hill Hunter Valley
Semillon 2005

Winemaker Phillip John.

Colour Excellent pale straw green.

Bouquet Floral citrus with hints of tropical fruits.

Palate Fine, delicate fruit flavours typical of Hunter semillon style, finishing with crisp acidity.

Food suggestions Seared sea scallops with harm-ye on confit of organic tomatoes.

Cellaring Up to 2010.

Viticulture Alluvial flats. 35-year-old vines. Hermitage Rd, Pokolbin. Dry-grown, yielding 6 tonnes per hectare.

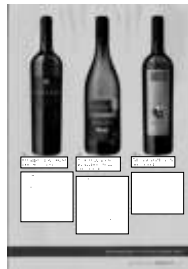
Vinification & maturation Lightly pressed. Cold settled, racked then fermented using natural yeast. Six weeks on gross lees prior to light finings and bottling in July 2005.

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Bimbadgen Signature Hunter Valley Semillon 2002

Winemakers Simon Thistlewood and Jane Turner.

Colour Pale straw.

Bouquet Restrained, tight and lemony, some green, herbal notes and a touch of waxy ripeness.

Palate Youthful and vibrant with some softness to balance the tight acid.

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The Rothbury Wine Society Black Label Hunter Valley Semillon 2004

Winemaker Alan Harris.

Colour Light, pale straw with vibrant brilliance and green hue.

Bouquet Limey, herbaceous fruit with delicate floral esters.

Palate Classic Hunter semillon just starting to emerge from its metamorphosis. Toasty characters are now combining with the fresh limes and citrus, yet the wine is still holding its youthful crisp acidity.

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Tatler Nigel's Hunter Valley Semillon 2004

Winemaker Jim Chatto.

Colour Pale Green.

Bouquet Lifted aromas of lemongrass, citrus blossoms and lime.

Palate Crisp and lively with good balance and length.

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