

TASTING NOTE

Bimbadgen 2013 Signature Semillon

Our winemaker has selected only the finest parcels of fruit from Bimbadgen's Pokolbin Vineyards to craft a prestigious wine of regional style and intense flavour.

TASTING NOTES

- Colour:** Bright straw belying its 5 years of bottle age
- Nose:** Aromas of deep, concentrated lemon curd with a hint of honeysuckle blossom
- Palate:** Rich lemon and lime citrus, vibrant acidity with the very first hint of development. Amazing youth and vitality.

WINEMAKERS COMMENTS

- Source:** Pinchen Vineyard, Pokolbin
- Vinification:** Pressed into temperature controlled stainless steel and fined prior to inoculation with a neutral yeast strain. Fermentation temperature was maintained at 13 degrees preserving delicate aromatics. Fined and filtered prior to bottling.
- Blending:** N/A
- Aging:** N/A
- Bottling:** 15th June 2013; 6,000 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	11.3%	10+ years	24 th January 2013	N/A	2.96	7.5g/L

VINTAGE NOTES

2013 was a vintage of two parts in the Hunter Valley, with ideal conditions in the lead up to Australia Day, followed by torrential rain for a sustained period thereafter. Early white varieties such as Semillon were tucked safely away in the winery and are delivering immense drinking pleasure 5 years later. A classic white vintage.

AWARDS

2018 KPMG Sydney Royal Wine Show - Trophy for Best Semillon
2018 NSW Wine Awards - Gold Medal



Bimbadgen

Seen in all the right places

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