

TASTING NOTE

Bimbadgen 2018 Hunter Valley Semillon

Our premium Hunter Valley range blends the best locally sourced fruit with Bimbadgen grown fruit to produce classic and consistent Hunter Valley wines.

TASTING NOTES

- Colour:** Pale Straw
Nose: Lifted citrus notes of lemon and lime
Palate: Classic lemon and lime zest balanced by fleshier citrus fruit on the mid palate with an elegant, fresh finish

WINEMAKERS COMMENTS

- Source:** Bimbadgen Palmers Lane Vineyard; Lower and Upper Hunter Valley vineyards
Vinification: Crushed, destemmed and settled in stainless steel. Fermented with a neutral yeast strain at 15°C to maintain delicate aromas and freshness
Blending: N/A
Aging: N/A
Bottling: 7th May 2018; 5,900 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	10.2%	5 Years	15 th January 2018	N/A	2.91	7.1g/L

VINTAGE NOTES

2018 marked the second consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2018 growing season was similar to 2017 only more compressed. We made bold picking decisions and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character. On first taste of the red wines in barrel, they consistently demonstrate a vibrancy and class last seen in 2014. An exciting Hunter Valley vintage.



Bimbadgen

Seen in all the right places

790 McDonalds Road, Pokolbin
02 4998 4600 www.bimbadgen.com.au