TASTING NOTE

Bimbadgen 2019 Single Vineyard Palmers Lane Semillon

Bimbadgen Single Vineyard wines are sourced entirely from either the Palmers Lane or McDonalds Road vineyards. Crafted and blended from our flagship varieties, we strive to create outstanding wines in the classic Hunter Valley style.

TASTING NOTES

Colour:	Pale Straw
Nose:	Lifted citrus blossom with hint of talc
Palate:	Delicate lemon citrus with elegant acidity, balance and length

WINEMAKERS COMMENTS

Source:	Bimbadgen Palmers Lane Vineyard Block 11
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:	21 June 2019; 2769 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	10.9%	5-10 years	27th January 2019	N/A	2.99	6.6g/L

VINTAGE NOTES

2019 marked the third consecutive 'drought' vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2017 and 2018, enabling our team to make optimal harvest decisions using our experience from the previous two seasons. We made bold picking decisions reflecting the faith in our 50+ year old vines and have been rewarded with white wines that have retained a delicate line of acidity reflecting true vineyard and varietal character.