

TASTING NOTE

Bimbadgen 2019 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: 17th June 2019; 5,000 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	10.2%	5 Years	27 th January 2019	N/A	2.96	6.4g/L

VINTAGE NOTES

2019 marked the third consecutive vintage in the Hunter Valley that has produced outstanding wines. A vintage typified by warm, dry conditions, the 2019 growing season was similar to 2018 only a little warmer. 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. Another exciting Hunter Valley vintage.



Bimbadgen

Seen in all the right places

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