

TASTING NOTE

Bimbadgen Estate 2015 Semillon

The Bimbadgen Estate range of wines consists of classic and emerging varietals crafted from fruit sourced within the Hunter Valley, Australia's oldest wine region.

TASTING NOTES

- Colour:** Vibrant lemon and lime
- Nose:** Lime citrus with hints of jasmine aromas
- Palate:** The palate is abundant with lime cordial flavours, combining with subtle tropical fruits and balanced by a sleek line of refreshing citrus acidity. Moreish.

WINEMAKERS COMMENTS

- Source:** Bimbadgen's Palmers Lane and McDonalds Rd vineyards
- Vinification:** The fruit was crush de-stemmed, pressed, fined and settled in stainless steel tanks. Fermentation was held at a cool temperature retaining Semillon's delicate aromatics.
- Blending:** To build texture the wine remained on yeast lees for 6 months before blending.
- Aging:** N/A
- Bottling:** 14th December, 2015

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	10.6%	Drink Now	21 st Jan 10 th Feb	N/A	3.10	6.4g/L

VINTAGE NOTES

2015 followed the exceptional 2014 Vintage. Early season rain events gave way to a warm, dry February.



Bimbadgen

Seen in all the right places

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