

TASTING NOTE

Bimbadgen Growers 2022 Semillon

Our premium Growers 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: Lime and lemongrass
Palate: Lemon, lime and zesty grapefruit, filled with crunchy acidity

WINEMAKERS COMMENTS

Source: Bimbadgen Palmers Lane Vineyard; Lower & Upper Hunter Valley vineyards
Vinification: Crushed, destemmed and settled in stainless steel. Fermented with a natural yeast strain at 15 degrees Celsius to maintain delicate aromas and freshness
Blending: N/A
Aging: N/A
Bottling: 14th June 2022; 5997 bottles produced

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Semillon	11.2%	5 Yrs	26th January, 2022	N/A	3.09	6.4g/L

VINTAGE NOTES

This lively and vibrant 2022 Semillon showed its potential consistently throughout ripening and harvest with great balance and flavour, all things pointed towards a solid wine. Once in tank and settled, the ferment filled the winery with a symphony of aromatics. Post ferment and a short time on fine lees, this wine was on point and off to bottle. We are excited to release this wine under our new Growers Range and couldn't be happier with this cracking Semillon and new packaging.



Bimbadgen

Seen in all the right places

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