

# VINDEN ESTATE WINES



a family owned boutique hunter winery

## 2005 SEMILLON

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### The World Famous Hunter White



Hunter Valley Semillon is internationally recognised as a classic wine style. For a wine to be declared a “classic” it must have three attributes; it must be unique in its bouquet and palate, it must be consistent in quality across a number of producers within a region, and it must be internationally recognised for the first two criteria. Hunter Semillon is also notable for its ability to age with grace and elegance (a most unusual attribute for white wines in general). The young, fresh citrus and grapefruit Semillon takes on a rich golden colour and a nutty toasty complexity with age. Sandra and Guy Vinden have created an outstanding fresh Semillon which brings a tiny touch of tropical sweetness tempered with classic Hunter Semillon limes, lemons and a crisp mineral finish. The Vinden Estate 2004 Semillon meets all the quality standards of a classic wine, and the Semillon produced at this winery has been rated very highly indeed by some of Australia’s most famous wine writers, not to mention the swag of show medals it’s won!

#### Tasting Notes – SUMMER 2005

The 2005 Semillon is an interesting wine indeed. Since 2005 was such a dry hot vintage, the resulting Semillon retains classic citrus aromas, but is also tempered with softer tree fruit characteristics, and lends a greater width and body on the palate. For those who enjoy a softer white wine the 2005 Semillon will have great appeal.

#### Guy Vinden – WHEN TO DRINK

Being a softer, less acidic Semillon, this wine will reward medium cellaring to the 7 year mark. Great Drinking now.

#### Culinary Delights – WHAT TO EAT

Young Hunter Semillon can be matched with fresh salads and light seafood dishes such as a lightly grilled perch, seafood is a particularly good choice since the crisp acid wine cleanses the palate after the oil most seafood brings the tastebuds (try some fresh shucked oysters and sweet chilli sauce). Once those lovely aged characteristics are developed serve at room temperature (1/2 hour in the fridge in warmer months) and match with more robust fare; chicken dishes, or with light cream based sauces.

#### Technical Information

Winemaker/s – Guy Vinden

Harvested Date – 26<sup>th</sup> January 2005

Oak Treatment – None

Date Bottled – January 2006

Alcohol – 11%

Total Acid – 7.2 g/L

Residual Sugar – 6 g/L      Cellaring Potential – 2012

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