

Margan

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2018 Margan Semillon



The Fordwich Hill vineyard was planted by Lindemans on the red volcanic soil of the Fordwich Sill in the late 1960's. Planted to original Semillon stock and farmed using vertical shoot positioning on a low trellis. We crop the vines at around 2.2 tonnes to the acre which is relatively low for this variety. This vineyard produces wines of a richer softer style with intense citrus like flavours because the soil allows us to leave the fruit on for increased ripeness of flavor without loss of acidity. Made in the pure Hunter style with clean juice, stainless steel and neutral yeast.

Region Broke Fordwich, Hunter Valley
Vineyard Fordwich Hill Vineyard

Colour Pale Straw

Nose Lemongrass, sherbet, chamomile flower

Palate Grapefruit, pine-lime, preserved lemon

Tasting Notes this wine has a great combination of subtle fruit framed by lingering acidity

Food Match Freshly shucked oysters served natural with lime and pepper

Cellaring 10 years

Winemakers Notes The 2018 vintage was hot and dry and produced outstanding quality fruit from all varieties. The juice was fermented under temperature controlled conditions to ensure freshness and express true varietal characters. No oak was used, typical of Hunter Semillon and no extended yeast contact.

Alcohol - 12%

pH- 3.2

TA – 7.0 g/l

RRP \$20.00

Winemaker Andrew Margan

Accolades

5 Star James Halliday Winery

MARGAN FAMILY WINES

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