

Margan

ESTATE GROWN • ESTATE MADE



2014 Aged Release Semillon

Description

Light alluvial soil on yellow clay creates wines from the Semillon variety of lean citrus austerity. Our Aged Release Semillon has been made in a very pure style to reflect the traditions of the area. Strength of acid and line and length are the keys to the ageing style and this wine has been specifically made to have this covered. 5 years of bottle maturation allows both the young wine and the older wine to be seen in the one glass.

Region Pokolbin
Vineyard Braemore

Colour Pale straw

Nose Lemon Sherbet, lime zest,

Palate Lemon Grass, Grapefruit, lime sorbet

Tasting Notes Upon opening this, it is immediately evident why we release this Semillon 5 years after bottling. It has a wealth of complex flavours, a soft but lingering acidity and a never-ending finish.

Food Match King fish cerviche with pickled cucumber, avocado and dill

Cellaring Another 10 to 15 years +

Winemakers Notes

The grapes for this Semillon were handpicked in the cool of the morning from vines yielding less than one tonne to the acre. The wine has been made in the traditional low sugar manner that produces wines with great ageing potential. The juice was fermented under temperature controlled conditions to maintain all of its fruit characters. True to Hunter tradition, no oak is used.

Alcohol – 11.0 %

pH- 3.03

TA – 7.4 g/l

RRP \$50.00

Winemaker Andrew Margan

Accolades

5 Star James Halliday Winery 2009-2018

MARGAN FAMILY WINES

1238 Milbrodale Road, Broke NSW 2330 | +61 2 6579 1317 | www.margan.com.au

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