

2009 ILR Reserve Semillon

Hunter Valley, NSW

TROPHIES x8

Royal Queensland Wine Show, 2016

Trophy - Best Semillon of Show

Trophy - Best Mature White of Show

Trophy - Best Single Vineyard White of Show

Trophy - RNA Best White of Show

Sydney Royal Wine Show, 2016

Trophy - Best Semillon of Show

Trophy - Best Mature White of Show

NSW Wine Industry Awards, 2015

Trophy - Best Mature White

Shanghai International Wine Challenge, 2015

Trophy - Best Semillon of Show

GOLD Medals x9

Royal Queensland Wine Show, 2016
Hunter Valley Wine Show, 2016
Sydney Royal Wine Show, 2016
Winewise Championship, 2016
Decanter World Wine Awards, 2015
NSW Wine Industry Awards, 2015
Shanghai International Wine Challenge, 2015
Sydney Royal Wine Show, 2015
The National Wine Show of Australia, 2015

SILVER Medals x5

Decanter Asia Wine Awards, 2016 Decanter World Wine Awards, 2016 Hunter Valley Wine Show, 2015 Royal Adelaide Wine Show, 2015 Royal Queensland Wine Show, 2015













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POINTS

97 Points

Australian Wine Companion, 2016 / James Halliday
The Australian, 2016 / James Halliday
WineWise Championship, 2016 / Lester Jesberg
huonHOOKE.com, 2016 / Huon Hooke
Weekend Australian Magazine Top 100, 2015 / James Halliday
WineWise Online, 2015 / Lester Jesberg

96 Points

Gourmet Traveller Wine Magazine, 2015 / Nick Bullied

95 Points

huonHOOKE.com, 2015 / Huon Hooke

94 Points

Real Reviews, 2015 / Huon Hooke

92 Points

Wine and Spirits Magazine USA, 2015 / Joshua Greene Vinous USA, 2016 / Josh Raynolds Wine Enthusiast - Cellar Selection USA, 2016 / Joe Czerwinski







2009 ILR Reserve Semillon

Hunter Valley, NSW

Winewise Championship

Lester Jesberg

March, 2016

Gold Medal / 5 Stars

Class: 2010 & Older Semillon - Group 1

Here we see why high quality Hunter Valley Semillon should be given bottle age. This wine is just entering its golden era, showing gorgeously toasty maturity, but retaining the freshness of its youth. It will drink beautifully for at leaset the next three years.

97-100 Points





2009 ILR Reserve Semillon

Hunter Valley, NSW

The Australian | LIFE

James Halliday

February, 2016

Hunter Semillon: Brokenwood and other great practitioners

Little or no colour change; the bouquet is distinctly aromatic, but still focused on primary fruit, not toast or honey; the palate is electrifying, drawing saliva from the mouth with its mix of unsweetened lemon juice/lemon zest and life-giving acidity, the DNA of great Semillon. 10.9% alcohol. DRINK: to 2029





2009 ILR Reserve Semillon

Hunter Valley, NSW

Wine Enthusiast Magazine | USA

Joe Czerwinski

2016

Cellar Selections

For a wine at seven years of age, this is remarkably undeveloped. Hints of celery leaf and apple accent tart citrus fruit, still mouthwateringly crisp. There's some richness on the palate, but hold through at least 2020 if you prefer mature notes of honey, marmalade and toast.





2009 ILR Reserve Semillon

Hunter Valley, NSW

huonHOOKE.com | Online

Huon Hooke

January 2016

5 Gold Stars

Bright, light yellow colour and a fresh, youthful, shy bouquet loaded with green herb primary fruit aromas. It is amazingly youthful for its age. The palate is intense and delicate, fresh and bright, with plenty of fruit and a dry finish and balance. Zesty, tangy, vibrant. Long, harmonious finish with lip-smacking dryness. A classic semillon, starting to enter its peak drinking period.





2009 ILR Reserve Semillon

Hunter Valley, NSW

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ı	Mattriev	vjukes	.com	l Online	

Matthew Jukes

2016

100 Best Australian Wines 2016-17 | UK

We don't see much ILR in the UK and this is a travesty because it is one of the great white wines of Australia. I opened a bottle of the 2007 not so long ago and it left my guests dumbstruck. This 2009 release is more flamboyant, regal and it is blessed with racier acidity than the lush 2007 and so I expect it to motor on for years to come.

Just how we consume this wine is a mystery - I can hear you shouting 'through the gob you muppet', but this is not what I mean. I want to know how the UK wine aficionado approaches ILR because I think they are doing it all wrong. I venture that this wine should be drunk in exactly the same circumstances as top Premier or Grand Cru Chablis because while it differs greatly in flavour it is identical in shape. Bear this in mind and you might find yourself opening this wine far more often. This will give you a chance to showcase its undoubted skills and in turn this will stealthily spread the word among the unbelievers that Hunter Semillon is what God drinks when he's had a hard day at the office.

2014 Hunter Valley Semillon, by contrast, couldn't be more of a different beast than its parent.













2009 ILR Reserve Semillon

Hunter Valley, NSW

James Halliday Australian Wine Companion | 2016

James Halliday

August, 2015

Best Semillon

Little or no colour change; the bouquet is distinctly aromatic, but still focused on primary fruit, not toast or honey; the palate is electrifying, drawing saliva from the mouth with its mix of unsweetened lemon juice/lemon zest and life-giving acidity, the DNA of great Semillon. 10.9% alcohol.

DRINK: to 2029





2009 ILR Reserve Semillon

Hunter Valley, NSW

James Halliday's Top 100 | 2015

James Halliday

November, 2015

Top 100 Wines

Little or no colour change; the bouquet is distinctly aromatic, but still focused on primary fruit, not toast or honey; the palate is electrifying, drawing saliva from the mouth with its mix of unsweetened lemon juice/lemon zest and life-giving acidity, the DNA of great semillon, protected for decades by the screwcap.





2009 ILR Reserve Semillon

Hunter Valley, NSW

WineWise | Online

Lester Jesberg

26 October, 2015

Hot New Wines

The freshness of this wine demonstrates why Hunter semillon is possibly the most under-rated wine style in the world. The aromas centre around lemon, lime and fresh hay, and the palate is decidedly linear, based on a spine of acidity. This exceptional wine, at six years of age, is still east five away from its optimum drinking window.

5 Stars

