

2006 Brokenwood Oakey Creek Semillon

By Harvey Steiman

June 4 2010

Australia's Aromatic Whites

11 new reviews of Chardonnay, Riesling and more

Harvey Steiman

Posted: June 4, 2010

For white wines, one of Australia's strengths stems from aromatic grape varieties. Some observers count Riesling as the country's best white wine type, but Viognier has come on strong in recent years and Sémillon from Hunter Valley is unlike anything else in the world made from this grape. The aromatic whites in this batch of reviews include at least one of each.

The Rieslings, made in Australia's typically dry, steely style, deliver plenty of refinement. The fuller-bodied Viognier-based wines manage to capture all the spicy, floral and tropical fruit fragrances without getting heavy.

Hunter Sémillon is an acquired taste. The wines are light (usually around 10 to 11 percent alcohol) and citrusy-tart. But with age they develop a polished, silky texture and their flavor profile picks up extra nuances of lanolin and wax.

Australian Chardonnay styles have been backing away from the extra-ripe, oak-framed style of previous years. More typical today are wines such as those in this group; tangy with bright fruit flavors and lively acidity.

BROKENWOOD Sémillon Hunter Valley Oakey Creek 2006 Score: 91 / \$32

Dazzling stuff, ripe, vibrant and complex, yet amazingly light on its feet and fresh. The flavors linger seamlessly on the finish. Drink now through 2020.

75 cases imported. — *H.S.*

