

Welcome to Edition 280 of GrapeVine

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GREETINGS from Australia where, earlier this week, I have been taking part in the Hunter Valley Wine Show 2009. Today is the announcement of the results, including the Gold and Trophy winners.

GrapeVine will be announcing the results in a future edition. They will also be published in the 18th Anniversary Edition of The Wine Review 2009, official wine publication of Wine for Asia.

The Hunter Valley, two hours by car North of Sydney produces one of the most unique white wines in the world.

This of course, is the Semillon.

Driven by attitude and fueled by intense acidity, the bone-dry white is outstanding with oysters, tempura, deep-fried dim sums, pakoras and Vietnamese nems.

When young, the fruit profile includes grapefruit, limes, lemons, green apples, minerality and a spring-onion spiciness (nearer the white part).

At this infant stage, the acidity of the Bordeaux varietal will give Riesling and Chenin Blanc a run to the finishing line.

This re-incarnation of Semillon is unusual to say the very least because, in Bordeaux, Semillon is employed to add flesh and body to the leaner Sauvignon Blanc and Muscadelle.

In the Hunter Valley, the varietal is harvested early with alcohol level of around 10 degrees.

As it ages, the wine takes on complex toasty/lanolin/beewax notes. The toastiness seems to suggest the wine has seen contact with oak, which is not the case.

Hunter Semillons can age effortlessly for 10, 20, even 30 and more years.

The taste, texture and experience are unimaginable.

HUNTER SEMILLONS ARE, TO BE SURE, ONE OF THE WORLDS' GREAT WHITE WINES.



BROKENWOOD
SEMILLON
Hunter Valley
WINE of AUSTRALIA