

## St Louis Eats & Drinks features Brokenwood

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By Joe Pollack

### ST. LOUIS EATS and DRINKS with JOE & ANNE POLLACK

Joe and Anne Pollack, St. Louis' most experienced food writers, lead a tour of restaurants, wines, shops and other interesting places. When we travel, you will travel with us. When we eat, drink, cook, entertain or read, when we go to the movies or theatre, we'll share our knowledge and opinions. Come along for the ride!!

**A NEW LOOK AT SEMILLON:** I've not been a fan of Semillon, always thinking that the wine fell short of excellence, no matter who made it. When it was blended into Sauvignon Blanc, for example, it tended to make the final result flabby.

... I recently tasted some Semillons from Brokenwood, an Australian winery, that I thought were terrific. A 2008 Semillon from Hunter Valley (\$20) was clean and crisp, light in alcohol (10 percent) and extremely easy to drink, with bright citrus overtones and a pleasing finish. A 2005, from the Brycefield and Belford vineyards (\$32), in another part of the valley, showed the extra age, with a wine that was more mellow and beautifully balanced, but still with brightness and nice citrus and melon. Neither wine has ever seen oak, or malolactic fermentation. Like so many Australian whites, it's a screw-cap wine, which may be an improvement at a picnic.

Brokenwood's 08' Cricket Pitch Wine (\$21) is a blend of Sauvignon Blanc (62 percent) and Semillon (38), and a very small amount was fermented in wood, giving it a hint of complexity and a little more alcohol (12.5 percent). Good citrus and grassiness and. Like its Hunter Valley siblings, a brilliant accompaniment to spicy Asian meals or oysters on the shell.

The name comes from the fact that the site originally was planned as a cricket pitch, but that was before the growers got involved.

- Joe

