# 2024 GREEN LABEL SEMILLON



Fuller and richer, our freen Label is a different take on the traditional Hunter Semillon



SEMILLON

2024

#### TASTING NOTE

Soil: red clay loam with ironstone

Oak: no oak treatment

Colour: green

Nose: mineral tones with a rich lemon curd and lanolin

richness overlayed with a touch of lemon zest

Palate: grapefruit with crème fraiche following with a touch of

warmth and lemon lime zippiness

### VINTAGE

The 2023/24 growing season can be compared to 2003 and 2018 seasons in terms of very low rainfall. We received approximately 200mm of rain between June 2023 and January 2024, which is significantly less than the seasonal average of 320 mm. Coupled with higher than average daytime temperatures this saw all growth stages occurring earlier than traditional timing. Budburst was two weeks earlier than 2022 and we saw this trend continue throughout the growing season. The silver lining of the drier conditions saw us being able to complete all our vineyard practices with the preferred timings and all the fruit delivered to the winery were well within our expected quality specifications. Harvest started on Thursday 4th January, a full 17 days earlier than 2023 and wound up on 1st February.

Drink now or over the next

TECHNICAL DATA

Alcohol: 12.1

T.A: 7.0 gm/L

Tasting: 05.02.2025

CELLARING

few years.

pH: 3.32

FOOD MATCHES

Clams and XO

## WINEMAKING

Fruit sourced from red clay soils and mature vines. The grapes were picked early morning on Wednesday 10th January 2024, immediately transported to the winery for crushing and de-stemming into the press. Extraction rate was around 630 litres per tonne. The resulting juice was cold settled in stainless steel tanks. Once settled the juice was inoculated with a cultured yeast and then a cool fermentation for about 8 days. The wine was bottled in May 2024.

179 Gillards Road Pokolbin NSW 2320 | 972 Hermitage Rd, Pokolbin NSW 2320



