



McLEISH ESTATE

2016 McLEISH ESTATE SEMILLON

McLeish Estate are one of the most awarded boutique Semillon producer's in Australia. Creating a range of single vineyard Semillon's that are acclaimed and celebrated throughout the world. This is a true recognition of the premium quality and the attention to detail that is applied throughout the whole winemaking process.

TASTING NOTES

Brilliant bright green tinged, intense lime and lemon zest, with hints of tropical fruit on the nose. The palate delivers a seamless line of fresh citrus lime and lemon leading to a crisp mouth watering finish. The palate exhibits wonderful balance with mid palate passionfruit and quince richness providing texture and complexity.

CUISINE- Fresh Sydney Rock Oysters, Kingfish

VINTAGE

This year McLeish Estate crushed the first Semillon on the 28th of January. Despite the Hunter Valley experiencing some early rain. The optimal conditions prevailed with long warmer days, this year the conditions throughout the white harvest continued to be a mixture of extreme 40 degree days and afternoon storms.



VINEYARD

Our Semillon is hand harvested from vines grown in friable red duplex loam soil at Pokolbin in the Lower Hunter Valley.– the vines, planted in 1985 – consistently producing the purest and brightest signatures of Hunter Semillon.

TECHNICAL INFORMATION	
BLEND	Semillon (100%)
ALC/VOL:	10.5%
STANDARD DRINKS	7



Major McLeish Awards

