

SILKMAN

2017 Estate Semillon



Variety:	Semillon
Region:	Hunter Valley
Vineyard(s):	Silkman Estate
Soil(s):	Alluvial sands
Elevation:	300 ft
Viticulture:	Sustainable / Organic Practices / Dry grown
Fermentation:	Stainless steel / Neutral yeasts
Elevage:	Stainless steel / 5 months

“Occasionally a star is born and you get to watch; Silkman is one such.”

James Halliday—Wine Companion

THE WINE



91 Points

The latest vintage of Silkman is a solid and tasty example of the variety that is both approachable young and also able to cellar. Right now the upfront aromas of talc, lemon zest, wool and dried green herbs, along with a palate that is zesty and refreshing, make it a multifaceted dinner table wine now, while the chalky, pristine mouthfeel and focused line of acidity mean that cellaring for the next eight to 10 years will reward with a more honeyed, complex version of this wine. Drink through 2028.—Christina Pickard, *WE*

THE WINEMAKER

Silkman Wines is owned and operated by local winemaking couple Shaun and Liz Silkman. For nearly a decade, Shaun and Liz have been producing award winning wines for a number of the Hunter Valley's most successful brands. 2013 marked the first vintage of Silkman Wines, since then they have received numerous awards, most notably in the 2016 James Halliday Wine Companion where they were awarded 5 Stars as well as being named among the 10 Best New Wineries in Australia. Silkman Wines is a boutique producer, drawing on years of Hunter Valley winemaking experience to deliver a range of wines that showcase the unique characteristics of both the Hunter Valley and individual vineyards.



Hudson Wine Brokers