



GUNDOG ESTATE

2023 Wild Semillon

Origin: Hunter Valley, Australia

Technical Data

Alcohol: 11%

pH: 3.10

TA: 7 g/L

RS: 11 g/L

Tasting Note:

With the Wild Semillon, we push the boundaries of conventional winemaking by fermenting a portion of the wine on skins (like a red wine) using natural or "indigenous" yeast. The aim is to create a very textural and complex style of Semillon that showcases another side of this great wine grape.

The Wild Semillon is very aromatic, offering lemongrass, peach and some herbal tea notes. The palate is bright and fleshy with some residual sweetness there to offset phenolics (tannin) and acidity.

92 points Angus Hughson

92 points Regan Drew



CARBON NEUTRAL
GUNDOG ESTATE

