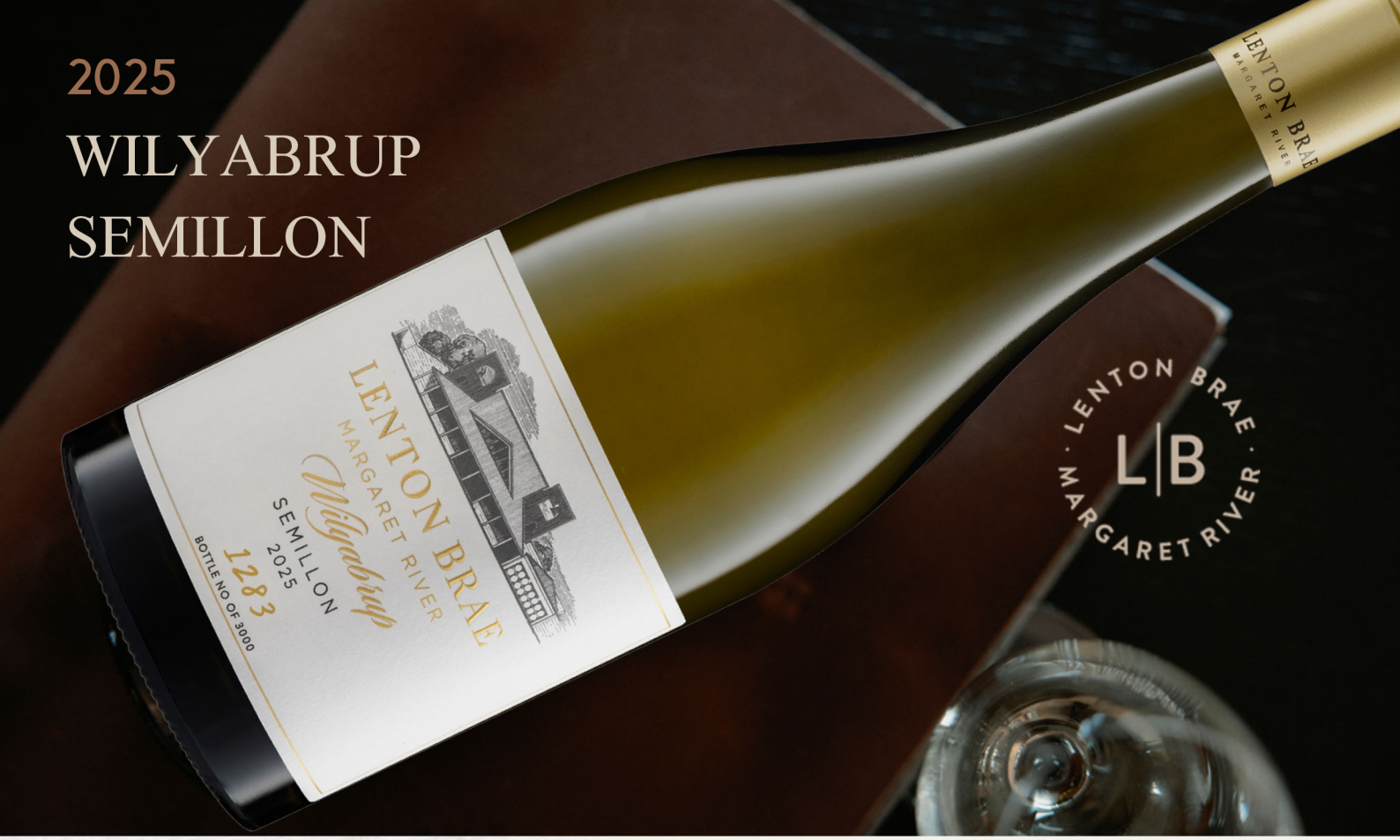
2025

WILYABRUP SEMILLON



Tasting Notes

Nose: Toasty notes abound with jasmine florals and a hint of lemon zest and Italian meringue.

Palate: Soft and generous, the tasty oak input compliments the grapefruit and lemon fruit characters. Charred lemons with a hint of pink musk run the length of the palate.Whilst very dry, there is a hint of rose petal sweetness on the finish of the wine adding to the complexity overall.

Pairing: Can easily handle a rich dish such as crayfish with a saffron cream sauce, or charcoal grilled chicken served with a bread sauce.

Technical Notes

Vineyard: This is estate grown fruit from vines planted in 1983.

Winery: The fruit was picked in the coolest part of the night and processed immediately to capture the delicate flavours of the Semillon.Allowed to settle for a day the juice was racked and then inoculated for fermentation. After a couple of days of ferment, a portion of the ferment was then transferred to a new French oak puncheon to continue fermentation. Both portions were then left on lees for 8 months before being blended back together and bottled.

Fermentation: 25% new French oak Puncheon, 75% stainless steel

ABV (%): 13
Acidity (g/L): 5.06
Sugar (g/L): 0 g/L
Cellaring: 8-10 years +