

De Iuliis AGED RELEASE SEMILLON Hunter Valley, New South Wales

Hard to pronounce. Exceptional to drink.

Wine has been a family tradition for four generations. Mike De luliis is actually the owner and winemaker of the winery. His grandfather Celeste migrated to Australia in the 1950's and was placed in the Greta Migrant camp, not too far from the vineyards of Pokolbin. Later, the dream to own vineyards and run a winery were truly realised in 1987. His dad, Joss, and his mom bought a 20hectare cattle grazing property on Lovedale Road and worked for three years regenerating the soil ready for planting the first vines: Semillon and chardonnay, then Shiraz, merlot and verdelho. After his graduation in the 2000, Mike headed home to complete his first vintage as winemaker, using the grapes planted and grown on his family vineyard. At the 2021 Hunter Valley Wine Show, De luliis awarded six trophies for three different wines.



COUNTRY Australia

VARIETAL 100% Semillon

SOIL TYPE Heavy clay loam soils

VINEYARD Hunter Valley Grapes from the sandy creek flats Historic Steven vineyard

HARVEST Manual Harvest

VINIFICATION

Whole bunch pressed to tank Juice clarified/fermented stainless steel Neutral yeast. 3-4 months Aging stainless steel tank gently whole bunch pressed to tank

TASTING NOTES

Delicate citrus characters combine with lanolin and chamomile to come through on the palate. An excellent line of acidity adds to good length of flavour.