



## TASTING NOTES

### 1998 Semillon

This Semillon has the green/gold hue of a classic Hunter Valley vintage. It has deepened slightly in colour over the last four years, yet retains its green hint. The nose has the fresh lemon and herbaceous characters of young Semillon, interspersed with rich lanolin, almond, nuts and nougat aromas. The palate has fresh acidity, but has lost the intensity of youth, being replaced by soft fruit characters. Currently, this wine is slightly closed, but should emerge within two – three years as a top quality aged Hunter Semillon. Then it will have full, nutty, toasted aromas, while the palate will again be showing the acidity that Hunter Semillon is renowned for. Consequently, this wine is best cellared for the next two years, then consumed with rich seafood dishes such as lobster, mud crab or marron.

#### AWARDS:

BLUE-GOLD	2000 New Zealand Air Sydney International Wine Show
GOLD	2003 Macquarie Bank Royal Sydney Wine Show
GOLD	1999 St George Hunter Valley Wine Show
GOLD	1998 NSW Small Winemakers Show
SILVER	2003 Royal Adelaide Wine Show
SILVER	2002 BMW Perth Royal Wine Show
SILVER	2001 BMW Royal Adelaide Wine Show
SILVER	2001 Cowra Wine Show
SILVER	2000 Royal Melbourne Wine Show
SILVER	2000 St George Hunter Valley Wine Show
SILVER	1999 Cowra Wine Show
BRONZE	2004 Royal Melbourne Wine Show
BRONZE	2004 Macquarie Bank Royal Sydney Wine Show
BRONZE	2004 St George Hunter Valley Wine Show
BRONZE	2003 Royal Melbourne Wine Show
BRONZE	2003 Hotel Grand Chancellor Royal Hobart Wine Show
BRONZE	2001 BMW Royal Adelaide Wine Show
BRONZE	2001 BMW Perth Royal Wine Show
BRONZE	2001 Cairns Wine Show
BRONZE	2001 St George Hunter Valley Wine Show
BRONZE	1999 Rutherglen Wine Show
BRONZE	1999 NSW Small Winemakers Show
BRONZE	1998 St George Hunter Valley Wine Show
BRONZE	1998 Australian Small Winemakers' Show
BRONZE	1998 Cowra Wine Show
HHHHH	Winestate Hunter Tasting 1998
HHHH1/2	Winestate Hunter Tasting 2001
<i>Finalist</i>	Winestate Australasian Wine of the Year 2001
<i>Outstanding</i>	Winewise Magazine 1998 Vintages
<i>"Highly Recommended"</i>	Winewise Open Vintage Judging 1999
<i>Top 100 Wines</i>	2000 Sydney International Wine Show

## 1999 Semillon

This wine has a pale golden colour, with some tints of pale green lingering. The nose has lemon zest and herbaceous, spicy aromas. Complex lanolin and toasty characters are just beginning to appear. The palate has elegant fruit, with fine acidity holding the light body together. The aftertaste is long, with persistent acidity through to the finish. This wine will continue to develop further complexity over the next eight to ten years, and in time will become a classic Hunter River Semillon, that can be enjoyed with oysters, grilled Red Emperor or other fresh seafood.

### AWARDS:

GOLD	2003 BMW Royal Adelaide Wine Show
GOLD	2002 BMW Perth Royal Wine Show
GOLD	2002 VAW Hunter Valley Boutique Winemakers Show
GOLD	1999 St George Hunter Valley Wine Show
SILVER	2003 St George Hunter Valley Wine Show
SILVER	2001 BMW Royal Adelaide Wine Show
SILVER	2001 VAW Hunter Valley Boutique Winemakers Show
BRONZE	2004 Royal Melbourne Wine Show
BRONZE	2004 Macquarie Bank Royal Sydney Wine Show
BRONZE	2004 St George Hunter Valley Wine Show
BRONZE	2003 Royal Melbourne Wine Show
BRONZE	2003 Macquarie Bank Royal Sydney Wine Show
BRONZE	2002 Hydro Aluminium Hunter Boutique Wine Show
BRONZE	2002 St George Hunter Valley Wine Show
BRONZE	2001 Cowra Wine Show
BRONZE	2001 St George Hunter Valley Wine Show
BRONZE	2001 Cairns Wine Show
BRONZE	2000 Capral Aluminium Hunter Boutique Wine Show
BRONZE	2000 St George Hunter Valley Wine Show
HHHH1/2	Winestate Magazine Semillon Tasting October 2004
HHH	2002 Winestate Magazine
HHH1/2	2000 Winestate Magazine
HHH	2000 Winestate Magazine Hunter Valley Tasting
OUTSTANDING	Winewise Magazine December 2001
\$\$Value\$\$	Winewise Magazine December 2001
BEST '99 Semillon	Winewise Magazine December 2001

## 2000 Semillon

This 2000 Semillon has a pale straw colour, with some tints of pale green. The nose has lemon zest, herbaceous and passion fruit aromas. The palate has up front fruit, with fine acidity holding the slightly sweet body together. The aftertaste is long, with persistent acidity through to the finish. This wine will continue to develop further complexity over the next four to six years, and in this time will become a classic Hunter River Semillon, that can be enjoyed with prawns, Morton Bay Bugs, Blue Swimmer Crabs or other fresh crustaceans.

### AWARDS:

GOLD	2003 Royal Adelaide Wine Show
SILVER	2003 Macquarie Bank Sydney Royal Wine Show
SILVER	2002 Cairns Wine Show

SILVER	2001 BMW Royal Adelaide Wine Show
SILVER	2000 Capral Aluminium Hunter Boutique Wine Show
BRONZE	2004 St George Hunter Valley Wine Show
BRONZE	2001 St George Hunter Valley Wine Show
BRONZE	2001 Cowra Wine Show
HIGHLY RECOMMENDED Winewise Magazine 2000	
HHHHH	Winestate Magazine Semillon Tasting October 2004
HHHH	Winestate Magazine Hunter Tasting 2002
HHHH	Winestate Magazine Annual 2002
HHH	Winestate Special Edition December 2003

## 2001 Semillon

The colour of this wine is of an undeveloped, pale gold, with strong hints of green showing through. The nose is starting to show some hints of lemon fruit, with a slight herbal character. The palate has firm acidity, showing the typical acid structure of young Hunter Semillon – it attacks with strong citric characters, finishing with some more mellow, softer acidity on the back palate. Currently, the ideal dish for this wine is whole grilled snapper with a light lemon and extra virgin olive oil marinade. Best drinking will occur from 2006 to 2012.

### AWARDS

SILVER	2001 Cowra Wine Show
BRONZE	2002 St George Hunter Valley Wine Show
BRONZE	2001 VAW Hunter Valley Boutique Winemakers Show
BRONZE	2001 BMW Royal Adelaide Wine Show
HHH1/2	Winestate Magazine Tasting October 2004

## 2002 Semillon

The 2002 Semillon has been produced from what may yet become the greatest ever year for Pokolbin Estate Vineyard Semillon – a dry summer, with light scattered rainfalls at just the right moments to ensure perfect ripening of the fruit. The nose has standout lemon, lime and herbaceous aromas, while the palate has richness combined with elegance. The acid structure should ensure that the wine will mature gracefully for many years. The great Hunter Semillon Winemaker, Karl Stockhausen has claimed that this may well be one of the best Semillons ever produced in the Hunter Valley.

AWARDS	GOLD	2003 Hydro Hunter Valley Boutique Winemakers Show
	SILVER	2004 St George Hunter Valley Wine Show
	BRONZE	2004 Royal Melbourne Wine Show
	BRONZE	2003 Royal Melbourne Wine Show
	BRONZE	2002 St George Hunter Valley Wine Show
	BRONZE	2002 BMW Perth Royal Wine Show
	BRONZE	2002 VAW Hunter Valley Boutique Winemakers Show
	HHHH	Winestate Special Edition December 2004
	HHH	Winestate Magazine Semillon Tasting October 2004

## 2003 Semillon

From the drought year of 2003, this Semillon stands out for its atypical fruit characters – closer to Sauvignon Blanc on the nose, yet true to type on the palate. Due to the particularly difficult year, only 75 cases of this wine were produced, down from the usual yield of 450 cases. This wine will cellar for at least five years before reaching its peak.

AWARDS    GOLD            2004 St George Hunter Valley Wine Show  
              HHHHH            Winestate Magazine Semillon Tasting October 2004

## 2004 Semillon

This is our first Semillon to be bottled under screw caps, to ensure that the wine is not affected by cork taint. From a cooler year than 2003, this wine is showing characteristic lemon and herb aromas, with a long finish balanced by bracing acidity. It will be at its best with 6-10 years maturation.

AWARDS    GOLD            2004 St George Hunter Valley Wine Show

## 1999 Riesling

This is showing a light golden colour with a hint of youthful green. This nose has lime blossom and floral characters, and is starting some of the complex nuances of aged Riesling. The palate has fresh acidity, lime and lemon flavours and finishes crisp and refreshing. It will partner all seafood, as well as lighter Asian soups, noodles and satays.

### AWARDS:

GOLD	2003 Macquarie Bank Sydney Royal Wine Show
SILVER	2004 Royal Melbourne Wine Show
SILVER	2003 Hotel Grand Chancellor Royal Hobart Wine Show
SILVER	2002 BMW Perth Royal Wine Show
SILVER	2001 BMW Royal Adelaide Wine Show
BRONZE	2004 Macquarie Bank Sydney Royal Wine Show
BRONZE	2003 Royal Melbourne Wine Show
BRONZE	2002 St George Hunter Valley Wine Show
BRONZE	2001 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2001 Cowra Wine Show
BRONZE	2000 St George Hunter Valley Wine Show
HHH1/2	Winestate Special Edition December 2000
HHH	Winestate Hunter Valley Tasting May/June 2000

## 2000 Riesling

This 2000 Riesling has a pale straw colour, with some grassy tints. The nose has lime and spicy floral aromas. Complexity from bottle age is just beginning to appear, in the form of toast and honey characters. The palate has elegant fruit, with fine acidity holding the light body together. The aftertaste is long, with delicate fruit and acidity through to the finish. This wine is ideal to be drunk now and over the next two years. Try with baked fish, or mild Thai dishes.

### AWARDS:

TROPHY	2001 Cairns Wine Show
BLUE GOLD	2004 Sydney International Wine Competition
GOLD	2001 Cairns Wine Show
GOLD	2001 Hotel Grand Chancellor Royal Hobart Wine Show
SILVER	2004 St George Hunter Valley Wine Show
SILVER	2002 National Riesling Challenge
SILVER	2002 Cairns Wine Show
SILVER	2001 Cowra Wine Show
BRONZE	2003 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2002 BMW Perth Royal Wine Show
BRONZE	2002 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2001 BMW Royal Adelaide Wine Show
HHHH 1/2	Winestate Magazine Hunter Tasting 2004
HHHH	Winestate Magazine Hunter Tasting 2002
HHHH	Winestate Magazine Annual 2002
HHH1/2	Winestate Magazine Hunter Tasting 2001

## 2001 Riesling

This wine has a pale lemon tint, with hints of green. The palate has classic lime and floral aromas, while the palate has soft acidity and a mouth-filling complexity. With time this wine will become a great food wine, as it develops some toasty and nutty characters.

## 2002 Riesling

Still a very immature wine, this Riesling has abundant lime blossom aromas and a firm acid palate. Cellar for 3-6 years before opening, as the wine has yet to show its full potential.

### AWARDS

BRONZE	2002 St George Hunter Valley Wine Show
SILVER	2002 BMW Perth Royal Wine Show

## 2003 Chardonnay

This wine has a mid golden colour, with some tints of green/gold. The nose has vanilla and coconut oak aromas, with white peach and fig characters over a slightly buttery palate. The palate has elegant fruit, with fine acidity holding the medium weight body together. The aftertaste is refined, with persistent acidity through to the finish. This wine will continue to develop further complexity over the next two-three years, and can be enjoyed with lobster, grilled pork chops or other full flavoured white meats.

## AWARDS

SILVER 2003 HRA & HA Boutique Winemakers Show

BRONZE 2004 St George Hunter Valley Wine Show

### 2001 Late Picked Riesling

This wine has a pale gold colour, with some tints of mid gold appearing. The nose has strong floral and lime aromas, backed up by ripe tropical fruits. The palate has medium sweetness at the start, finishing with fine acidity holding the light body together. The aftertaste is crisp and fresh, with a clean end. It is perfect with Thai fish cakes and sweet chili sauce, Vietnamese spring rolls or any highly spiced food. It is at its best now, but will remain good drinking for another 2-3 years.

H Not entered in Wine Shows

### 2002 Late Picked Riesling

This wine is very pale straw in colour, with vivid green tints. Floral and lime juice aromas abound on the nose, while the palate has luscious sweetness and balanced acidity. This wine has beautiful fruit sweetness through to the finish, and a long, crisp finish. Best now through to 2007.

H Not entered in Wine Shows

### 2003 Neil's Autumn Riesling

This wine is a superb, light yet intensely sweet Riesling that is not cloying, having only 9.5% alcohol. It is made to be drunk with fresh fruits, ice cream and sugar dusted strawberries. The palate is light, with pronounced pear fruit flavours and a clean finish.

### 1999 Shiraz

This wine has a deep crimson colour, with some hints of brick red starting to develop. The nose has complex pepper and spice aromas with very subtle oak. Complex earth and leather characters are just beginning to appear. The palate is elegant, with fine grained tannins and a medium body. The aftertaste is long, with persistent acidity through to the finish. This wine will continue to develop further complexity over the next five years, and in time will become a classic Hunter River Claret style, that can be enjoyed with any full flavoured red meat dish.

## AWARDS:

SILVER 2001 St George Hunter Valley Wine Show

BRONZE 2004 St George Hunter Valley Wine Show

BRONZE 2002 St George Hunter Valley Wine Show

BRONZE 2001 Cowra Wine Show

BRONZE 2001 St George Hunter Valley Wine Show

BRONZE 2001 VAW Hunter Valley Boutique Winemakers Show

BRONZE 2000 Capral Hunter Valley Boutique Winemakers Show

Commended 1999 St George Hunter Valley Wine Show

BRONZE 2000 St George Hunter Valley Wine Show

HHH 2000 Winestate Hunter Valley tasting

### 2000 Shiraz

This 2000 Shiraz has a deep crimson colour, with hints of youthful purple on the rim. The nose has rich red berry and earthy aromas, backed up by distinct coconut and vanilla oak. The palate has smooth tannins, with well defined acidity and long lasting fruit, finishing with velvet smoothness. This wine should be at its best in three to five years, and in time will become a classic Hunter Valley Burgundy style. It is ideal to drink now with rare New York cut steak, roast beef or lamb.

#### AWARDS:

BRONZE	2001 Royal Melbourne Wine Show
BRONZE	2001 BMW Royal Adelaide Wine Show
Commended	2000 St George Hunter Valley Wine Show
HHH	Winestate Magazine Hunter Tasting 2001

### 2001 Shiraz

A difficult year for Shiraz, the 2001 Shiraz has a mid purple/red colour, with good depth and intensity. The nose has pepper, berry and smoky oak aromas, and has developed a delicious savoury character. The palate has typical Pokolbin Estate Vineyard fruit, with masses of cherries supported by firm oak. This wine will be at its best from 2006 to 2010, but is drinking exceptionally well at present.

#### AWARDS

BRONZE	2003 Hotel Grand Chancellor Royal Hobart Wine Show
BRONZE	2003 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2002 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2001 VAW Hunter Valley Boutique Winemakers Show
BRONZE	2003 Royal Melbourne Wine Show
HHHH	Winestate Special Edition December 2003

### 2001 Reserve Shiraz

This well structured wine has quite an intense, deep purple colour, and has a perfumed nose of cherries, pepper and allspice. The palate has firm tannins, luscious fruit and great length. The first Pokolbin Estate Vineyard Reserve Shiraz, 225 cases were produced from a total yield of 770 cases.

#### AWARDS

BRONZE	2004 St George Hunter Valley Wine Show
HHHH1/2	Winestate Special Edition 2003

### 2002 Shiraz

A classic Pokolbin Estate Vineyard Shiraz, this wine has dark purple and red colours, while the nose has cherry, mocha and pepper characters. The palate has firm tannins, with good length and a finely balanced acid and tannin structure. This wine is drinking well now, however will not reach its peak until 2008.

#### AWARDS

SILVER	2004 St George Hunter Valley Wine Show
SILVER	2003 Hydro Hunter Valley Boutique Winemakers Show
SILVER	2002 Hydro Hunter Valley Boutique Winemakers Show
BRONZE	2004 St George Hunter Valley Wine Show
Highly Commended	2002 St George Hunter Valley Wine Show

#### 2002 Reserve Shiraz

From a very fine year, this wine has dark, brooding purple tints with just a hint of magenta. The nose has a plethora of fruit scents, ably backed up by subtle oak. The palate has massively structured tannins, which give the impression that this wine will age for many years to come, possibly peaking sometime on the other side of 2010.

#### AWARDS

BRONZE	2004 St George Hunter Valley Wine Show
HHHH	Winestate Special Edition December 2003

#### 2003 Shiraz

From possibly the best year ever in the Hunter, this Shiraz is showing great depth of colour, with a bouquet of cracked pepper, rich berry fruits and toasty oak. The palate has elegant structure with massive tannins and plush fruit. It is still a baby, and needs 8-10 years to become a complete wine.

#### AWARDS

GOLD	2004 St George Hunter Valley Wine Show
SILVER	2004 Royal Melbourne Wine Show

#### 2003 Reserve Shiraz

This wine has great depth of flavour, colour and aroma, yet is approachable and open as a very young wine. We believe this wine will emerge in time as one of the best ever Hunter Valley Shiraz wines.

#### AWARDS

GOLD	2004 St George Hunter Valley Wine Show
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#### 2004 Shiraz

Not bottled yet.

Highly Commended	2004 St. George Hunter Valley Wine Show
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#### 2004 Reserve Shiraz

Not bottled yet.

Highly Commended	2004 St. George Hunter Valley Wine Show
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### 2002 Belebula Tempranillo

A very fine debut for a young vineyard, this wine has the lush character of wines that are described as great, as well as the powerful fruit and tannin structure of top class Rioja. The colour is intensely deep, leaving a purple stain on the glass, while the nose has masses of maraschino cherries, sandalwood, rare spices and a hint of French oak. The palate is profoundly full, yet has elegance and a delicate structure that leave you wanting more. It is drinking superbly now, but hints at what is yet to come by having a standout tannin structure, which while very strong is not overwhelming to the senses.

#### AWARDS

TROPHY            2002 Hydro Hunter Valley Boutique Winemakers Show  
GOLD              2002 Hydro Hunter Valley Boutique Winemakers Show  
SILVER            2003 Hydro Hunter Valley Boutique Winemakers Show  
BRONZE           2004 Macquarie Bank Sydney Royal Wine Show  
Highly Commended    2002 St George Hunter Valley Wine Show  
Commended       2003 Hotel grand Chancellor Royal Hobart Wine Show  
Commended       2002 Royal Melbourne Wine Show  
HHHH            Winestate May/June 2004

### 2003 Belebula Tempranillo

This wine has the deep purple and red of a young wine, with great intensity and depth. The nose has masses of maraschino cherries, backed up with subtle oak from 15 months in new and used French and American oak. The palate has ample fruit, with a juicy, supple texture and soft tannins.

#### Awards

SILVER           2004 St George Hunter Valley Wine Show  
SILVER           2003 Hydro Hunter Valley Boutique Winemakers Show  
HHHH Winestate May/June 2004

### 2003 Belebula Nebbiolo

This wine has a medium brick red colour, typical of the variety, and an aroma of tar and rose petals. The palate is firm with slightly astringent tannins that will soften over the next 3-4 years. This is a wine made to complement big hearty stews, and needs food to show its best.

#### AWARDS

HHHH            Winestate May June 2004

### 2003 Belebula Sangiovese

An elegant, fruit driven style of wine that has a plethora of berry fruit and a touch of pepper, held together by very soft tannins that make this the perfect Italian food wine.

#### AWARDS

SILVER           2003 Hydro Hunter Valley Boutique Winemakers Show

## Verdelho Solera

Our Verdelho Solera has a mild sweetness, coupled with some sherry-like aromas and a pronounced nutty, almond flavour. This style of wine is rare, and deserves a higher profile, due to its ability to survive unchanged in the bottle for decades, even centuries. It is a fine match with soups, entrees and lighter desserts, but is best savoured in a long glass with ice and a twist of lemon peel.

### AWARDS:

TROPHY                    1997 HRA & HA Hunter Valley Boutique Winemakers Show  
HHH1/2    Winestate Magazine 2000

## 1999 Vintage Port

Our 1999 Vintage Port was made from Shiraz grown on the estate, with some of the fruit going to the 1999 Shiraz and a small quantity going into this port. The colour is deep, concentrated purple with dark crimson tints. The nose has intense licorice, blackcurrant, anise and chocolate characters, while the palate has a sweet start and massively structured tannins, lingering for several minutes after each sip. This wine will continue to develop for 15 to 20 years, but can be drunk now. Try it with roasted chestnuts or Roquefort cheese.

AWARDS:    TROPHY    2002 Hunter Boutique Wine Show  
              TROPHY    2001 Hunter Boutique Wine Show  
              TROPHY    2000 Hunter Small Winemakers Show  
              GOLD     2002 Hunter Boutique Wine Show  
              GOLD     2001 Hunter Boutique Wine Show  
              GOLD     2000 Hunter Small Winemakers Show  
              SILVER    2000 Hunter Valley Wine Show  
              SILVER    2001 Hunter Valley Wine Show  
              BRONZE    2001 Cowra Wine Show  
              HHH1/2    Winestate Magazine Hunter Valley Tasting 2001

## Georges Tawny Port

This Port has a distinct tawny colour, a result of its average age of 28 years. The nose has complex caramel, raisin and brandy characters, as well as excellent rancio tones from its time in old brandy barrels. The palate has intense dried fruit and earth, with an extremely long aftertaste. It is the perfect foil for dark Belgian chocolate truffles, rich chocolate based desserts and very fine Cuban cigars.

AWARDS    TROPHY    1997 Capral Hunter Valley Boutique Wine Show  
              GOLD     1997 Capral Hunter Valley Boutique Wine Show  
              GOLD     2003 Hydro Hunter Valley Boutique Winemakers Show  
              GOLD     2002 VAW Hunter Valley Boutique Wine Show  
              SILVER    1998 Capral Hunter Valley Boutique Wine Show  
              BRONZE    1999 NSW Small Winemakers Show  
              BRONZE    1997 Hunter Valley Wine Show  
              BRONZE    1997 Hobart Wine Show  
              BRONZE    2004 St George Hunter Valley Wine Show  
              BRONZE    2003 St George Hunter Valley Wine Show

## Tawny Port

This young tawny has the brilliant ruby colour of youth, with some brick red tints beginning to develop. It has a subtle rancio character, backed up by fresh berry and mild brandy aromas. On the palate, the wine is smooth, with hints of complexity from its average age of five years beginning to come through. Being lighter in style than the Small Barrel Tawny Port, this wine can be thoroughly enjoyed in summer, and has the ability to partner toffee and caramel based desserts, or with a handful of mixed nuts.

H Not entered in Wine Shows