

WINE LESSON

2007

Don't overlook semillon

Semillon is one of the world's classic white varieties. Native to France, its heartland is Bordeaux, where it is blended with sauvignon blanc and other grapes to make the magnificent sweet wines from Sauternes and Barsac, and the steely dry whites from Graves and Entre-Deux-Mers. Australia is one of the few countries to make wines that are 100 per cent semillon, the most famous of which come from the Hunter Valley, where the variety has been grown since 1831. Semillon is also cultivated in the Barossa Valley and Margaret River. For years, Australian semillon suffered under misnomers such as "Hunter riesling" or "white burgundy". In their youth, unoaked semillons can be austere, but with five to seven years in the bottle they become delicious drops. *Sally Gudgeon*

Scarborough Semillon 2008, \$18

A classic Hunter style with notes of grass, herbs and lemon peel, this will change in the bottle over five to seven years to become toasty and honeyed. Match it with yum cha.

