

Margan

SINGLE VINEYARD / SUSTAINABLY FARMED



2025 Margan Semillon

The Fordwich Hill vineyard was planted by Lindemans on the red volcanic soil of the Fordwich Sill in the late 1960's. Planted to original Semillon stock and farmed using vertical shoot positioning on a low trellis. We crop the vines at around 2.2 tonnes to the acre which is relatively low for this variety. This vineyard produces wines of a richer softer style with intense citrus like flavours because the soil allows us to leave the fruit on for increased ripeness of flavor without loss of acidity. Made in the pure Hunter style with clean juice, stainless steel and neutral yeast.

Region Broke Fordwich, Hunter Valley

Vineyard Fordwich Hill Vineyard

Colour Pale Straw

Nose Lemongrass, sherbet, chamomile flower

Palate Grapefruit, pine-lime, preserved lemon

Tasting Notes this wine has a great combination of subtle fruit framed by lingering acidity

Food Match Freshly shucked oysters served natural with lime and pepper

Cellaring 10 years

Winemakers Notes The Spring of 2024 was warm and dry, and these conditions resulted in the formation of small berries and bunches for the 2025 vintage. A drier than usual growing season, combined with the small berries, resulted in fast ripening fruit. We had ripe sugar and flavours very early, resulting in us beginning our harvest on January 11th. This was one of the earliest ever start dates in Margan's nearly 30-year history.

The elegant fruit character and seamless acid balance are hallmark characteristics in white wines coming from 2025.

The juice was fermented under temperature controlled conditions to ensure freshness and express true varietal characters. No oak was used, typical of Hunter Semillon and no extended yeast contact.

Alcohol - 11.5%

Winemaker Andrew Margan

MARGAN WINES

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