

GOURMET TRAVELLER WINE

Margan 2008 Semillon... Leading the Charge

★★★★★ **94 Points**

"Semillon is beginning to make its presence felt as a solo performer. GT WINE's tasting panel discovers exactly which Semillons are leading the charge.

When talk turns to top quality Semillon, the Hunter Valley's the region that inevitably follows. Although crisply refreshing when young, the ultimate quality of the Hunters shows with age. Many wines gain wonderful flavours with 5 years in bottle, while the best will develop in the longer term over 10 years.

Impressive Drops

Names to look for in the Hunter ... 'Margan'

2008 Margan is a good demonstration on how attractive Andrew Margan's young Semillons are. Bourne in particular loved its mouth watering aromas, like lemon sherbet. The palate's tight textural and controlled. It finishes fine and long. Caillard added 'herbs, verbena, with a core of grapefruit'. Bulleid liked its depth of fruit which gives the wine immediate appeal. It should develop more complexity over four years or so. The 2003 Margan has certainly done that, showing toasty flavours in its textured palate."

Gourmet Traveller WINE Tasting Panel:

Peter Bourne, Andrew Caillard, Peter Forrestal, Huon Hooke, Sophie Otton, Nick Bulleid.

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