

CLASSIC

· FIRST CREEK ·
HUNTER VALLEY



Only varieties that produce stylistically distinctive characteristics of their origin form a part of the First Creek Classic range. Here you will find great wines that pay tribute to the renowned vineyards from which the fruit is sourced. To maintain the integrity of variety and site, minimal winemaking intervention practices are utilised, and the wines speak for themselves.

CLASSIC HUNTER VALLEY VERDELHO 2024

ABOUT FIRST CREEK

First Creek is a Halliday Wine Companion Red 5-Star Winery. Shortlisted for Best Winery in 2024 and named Winemaker of the Year in 2025 it's exciting times for First Creek Wines. Chief Winemaker Liz Silkman is the only Hunter Valley winemaker to ever be named Halliday Winemaker of the Year, and the first winemaker to be named Hunter Valley Winemaker of the Year three times.

First Creek Wines founders Greg and Jenny Silkman purchased a parcel of land bordered by First Creek in the Hunter Valley in 1998, with great plans to create one of the region's leading family-owned wine brands.

Respecting the traditional land holders the Wonnarua people, who were the first inhabitants of Coquun, now known as the Hunter Valley, and the area being rich in history and culture, the Silkman's set about realising their dreams by combining both tradition and innovation. First Creek Wines were first released in 2005 and have been recognised by Halliday as a 5-star winery consistently every year since 2010, a testament to the Silkman's commitment and the winemaking prowess of Liz Silkman and her team.

WINEMAKERS

Liz Silkman - Chief Winemaker
Annabel Holland - Senior Winemaker

CELLAR DOOR

600 McDonalds Road, Pokolbin
Open 7 days a week 10am-5pm
www.firstcreekwines.com.au
[@firstcreekwines](https://www.instagram.com/firstcreekwines)

GI

Hunter Valley

STYLE

A classic example of delicious and underrated Hunter Valley Verdelho. Fresh, floral and mouth filling deliciousness.

WINEMAKERS NOTES

Pale straw. Pretty nose of white peach, pear, guava & red apple. Clean & crisp in a dry & savoury style, with lovely limey acidity driving the apple, nashi & stonefruit core, slatey minerality & quinine purity on the zippy finish.

IDEAL SERVING TEMPERATURE

7 - 10 degrees

CELLARING POTENTIAL

2 - 5 years

