

LIMITED RELEASE

· FIRST CREEK ·

HUNTER VALLEY



Allowing our winemakers to experiment and have some fun with alternative varieties, regions, blends and winemaking techniques, the Limited Release range of wines by First Creek are wines only ever made in small batches. Here, Chief Winemaker Liz Silkman and her team can push the boundaries and deliver fun, stylish and interesting wines to adventurous wine lovers.

LIMITED RELEASE HUNTER VALLEY GRUNER VELTLINER 2023

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

Fabulously textural, bright and smashable.

WINEMAKERS NOTES

With classic notes of yellow and green apple and pear and hints of white pepper that flow from the nose onto the palate, this wine has gorgeous minerality that lingers on and on. Mid weight in the Gruner flavour spectrum, meaning its the ideal accompaniment to a vast range of foods but we love it with aromatic dishes and can carry a bit of spice.

IDEAL SERVING TEMPERATURE

7 - 10 degrees

CELLARING POTENTIAL

Drink now - 5 years

