



The Winemaker's Reserve collection exemplifies regional and vineyard provenance, winemaking skill and integrity, as well as the essence of the First Creek house style. Only in vintages when the fruit reaches the pinnacle of viticultural quality, fruit is selected from parcels within benchmark vineyards, resulting in supremely special small batch wines of exceptionally rare quality and with cellaring and investment potential.

WINEMAKER'S RESERVE HUNTER VALLEY SEMILLON 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 Hunter Valley Semillon with precision, structure and acidity made for rewarding cellaring.

WINEMAKERS NOTES

Very pale with green freshness. Lime leaf, fennel seed & chamomile tea on the nose. Light-bodied, pure & ethereal with massive latent power held in by tightly-wound acidity, fabulous structure, notes of quinine and lemon pith, and laser-like flavour & drive. Excellent focus.

IDEAL SERVING TEMPERATURE

7 - 10 degrees

CELLARING POTENTIAL

To 2039

