

# 2012 CANE CUT SEMILLON

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This wine is produced from Semillon using the Cane Cut method, where each fruiting cane is detached from the vine. The bunches are left hanging until the fruit has dried and concentrated in flavour and sugar.

## TASTING NOTES

**APPEARANCE** Bright, golden straw with a slight green tinge.

**NOSE** Showing youthful, zesty citrus characters of fresh cumquat jam and orange rind, with savoury notes of baked lemon cake crust. Light toast and caramel nuances from the French oak component offer an attractive backdrop to the primary fruit.

**PALATE** Rich upon entry and bursting with fresh apricot and juicy pear flavours. Mouth-watering acidity cleanses from the mid-palate through to a long, fine and lightly spiced finish, which perfectly balances the residual sweetness. A delicious tang of boiled orange sweets lingers.

## WINEMAKER COMMENTS

The fruiting Semillon canes were cut just above the cordon as they achieved ripeness, restricting their access to water. The fruit dried and shrivelled on the canes, concentrating the sugar, flavour and acid for approximately six weeks before harvest. Great care was taken to ensure the fruit remained healthy during this period and that precise levels of concentration were achieved. The fruit and juice was macerated for 12 hours in the press prior to extraction. 62% was fermented in French Oak while the remainder was tank fermented. Fermentation was stopped to retain a naturally high residual sugar and keep the alcohol content relatively low. The barrel portion was left to mature in the French oak barriques, with lees stirring providing tannin structure and complexity.

## VINTAGE DESCRIPTION

An exceptionally dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed with rapid ripening to an early vintage. Warm dry conditions increased shrivel and concentration in the berries this season and harvest was earlier than usual.

**VARIETIES** 100% Semillon

**HARVESTED** Mar-11

**OAK** 62% French oak, 6.5 months (6% new, 90% 1-4 year old)

**TA** 10.2g/L **PH** 3.08

**RESIDUAL SUGAR** 205g/L

**ALCOHOL** 11.5

**BOTTLED** Nov-11

**CELLARING**