

2013 CANE CUT SEMILLON



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 lemon yellow with a hint of gold.

NOSE Elevated lemon scented gum, freshly laundered clothing and citrus sorbet describe the highly engaging and enticing bouquet. Subtle savoury biscuit and light toast originating from a combination of the oak barriques and varietal Semillon character as it begins to age provide deeper complexity.

PALATE Super vibrant and tangy in the mouth with lemon flavours and generous natural fruit sweetness yet a surprising lightness of touch as it glides along the palate. Mouth-watering acidity cleans the finish and contributes striking purity and length.

WINEMAKER COMMENTS

2013 saw the creation of a lower alcohol, lighter, fresher style of this wine. 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. The wine was fermented and matured in French oak with lees stirring providing tannin structure and complexity.

VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Lovely acids retained with elegantly ripe fruit notes seen throughout the white harvest which was warm but without extremes.

VARIETIES 100% Semillon

HARVESTED April 2013

OAK 100% French oak, 6 months (8% new, 92% 1-4 year old)

TA 9.1 g/L **PH** 3.05

RESIDUAL SUGAR 128 g/L

ALCOHOL 10.5%

BOTTLED October 2013

CELLARING Drinking beautifully upon release