

2014 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 Pale golden yellow.

NOSE Beautiful barley sugar and lemon scented gum opening to fragrant toffee with lemon sorbet. Subtle savoury biscuit and light toastiness from the oak barriques and varietal Semillon give a backbone complexity.

PALATE Sweet and tangy with a hint of wood tannin complexity bringing texture. Upfront flavours of lemon, honey and savoury water crackers. While sweet and rich, mouth-watering acidity cleans the finish and contributes striking purity and length.

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. The wine was fermented and matured in French oak with lees stirring providing tannin structure and complexity.

VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in spring reducing their cropping potential, but overall quality is excellent. Another dry ripening period assisted in obtaining the polished cleanliness of sun dried concentration with the Cane Cut.

VARIETIES 100% Semillon

HARVESTED March, 2014

OAK 100% French oak, 7 months (7% new, 93% 1-5 year old)

TA 8.5 g/L **PH** 3.10

RESIDUAL SUGAR 138 g/L

ALCOHOL 11.0%

BOTTLED January 2015

CELLARING Drinks beautifully upon release.