

2016 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 Brilliant yellow straw.

NOSE Beautiful fresh aromas of apricot, preserved lemon and lime open to deeper complexities of hay and sultana.

PALATE Characteristically unctuous, the palate is full of concentrated lemon barley and sweet lime marmalade. A bright, mouth-watering acidity cuts through the richness and fine papery tannins bring the palate to a dry, moreish finish.

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 four 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 15 hours in the press prior to extraction. The wine was fermented and matured in French oak and a portion in stainless steel.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested in February, after some of the coldest February nights ever logged in Margaret River, resulting in elegant flavours and high natural acidity.

VARIETIES 100% Semillon

HARVESTED March 2016

OAK Tank and French Oak Barrique

TA 7.9g/L **PH** 3.15

RESIDUAL SUGAR 140g/L

ALCOHOL 10.7%

BOTTLED November 2016

CELLARING Now until 2022