

2017 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 straw with a green tinge.

NOSE Fragrant notes of lemon and lime, honeysuckle, dried apricots, waxy crayon, crème brulee and sultana.

PALATE Bright and zesty lime marmalade interweaves with a fine drying lemongrass texture. A driving natural acidity carries the concentrated sweetness effortlessly to a mouth-watering 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

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 100% Semillon

HARVESTED April 2017

PRESSING Destemmed & soaked for 15 hours before squeezing juice out.

JUICE TURBIDITY

Very Clear (28 NTU)

FERMENTATION

Added specific low volatile acid producing yeast.

FERMENTATION VESSEL

French oak barrique & stainless tank

TIME ON SKINS 15 hours

MATURATION

French oak barrique & stainless tank

7% new French oak,

93% 2-6 year old

6 months

BOTTLED September 2017

TA 7.1g/L **PH** 3.12

RESIDUAL SUGAR 110g/L

ALCOHOL 10.5%

VEGAN Yes

CELLARING Now until 2023