

# 2021 Cane Cut Semillon

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



## APPEARANCE

Golden straw with a green tinge.

## NOSE

An enticing perfume, super clean, with the delicate Turkish floss, mango ice cream, honeysuckle and dried ocean shells.

## PALATE

It seems light and delicate, yet the acidity and sugar power are so beautifully intertwined, they feel refreshing and dance lightly on your tongue. Succulent, while refined, the floral length stimulates a desire for more.

## WINEMAKER COMMENTS

The fruiting Semillon canes were cut as they achieved ripeness, restricting their access to water and nutrient. The fruit, hanging in the autumn breeze, dried and shrivelled on the canes, concentrating the sugar, flavour and acidity 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.

## VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

## VARIETIES

100% Semillon

## HARVESTED

17 March 2021

## PRESSING

Destemmed then soaked for 15 hours before pressing juice.

## JUICE TURBIDITY

Very clear

## FERMENTATION VESSEL

French oak barrique

## TIME ON SKINS 15 hours

## MATURATION

French oak Barrique  
93% 1 – 6 yo, 7% new  
5 months

## BOTTLED 12 October 2021

TA 8.4g/L PH 3.11

MALIC ACID No MLF conducted

RESIDUAL SUGAR 115 g/L

ALCOHOL 12.0%

VEGAN FRIENDLY Yes

## CELLARING

Enjoy Cane Cut's fresh acidity over first 5 years or age beyond this for toffee character development.