

# 2019 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 in the autumn breeze until the fruit has dried and concentrated in flavour and sugar.

## TASTING NOTES

**APPEARANCE** Golden straw with a green tinge.

**NOSE** An enticing aroma of candied orange peel, mango icecream and crème brulee, with hints of frangipani and white chocolate.

**PALATE** A silky, succulent entrance with powerful and sweet clementine fruit. Finishes fresh and tangy with the wines trademark mouth-watering acidity, leaving just a hint of orange cake glaze on the palate.

## 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 18 hours in the press prior to extraction. The wine was fermented and matured in French Oak.

## VINTAGE DESCRIPTION

A cool, high humidity vintage made it very labour intensive benefiting greatly from precise canopy management critical to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Consistent rainfall in January gave our red varieties a timely drink during veraison, while mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall a vintage tough on people but beautiful for quality.

## VARIETIES

100% Semillon

## HARVESTED

March 2019

## PRESSING

Destemmed and soaked for 18 hours before squeezing juice out.

## JUICE TURBIDITY

Very clear

## FERMENTATION VESSEL

French Oak Barrique

## TIME ON SKINS

18 hours

## MATURATION

French Oak Barrique

14% new, 86% 2 – 6 year old

6 months

**BOTTLED** October 2019

**TA** 9.0g/L **PH** 3.12

**RESIDUAL SUGAR** 127g/L

**ALCOHOL** 11.5%

**VEGAN FRIENDLY** Yes

**CELLARING** 5+ years