

2020 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, clean perfume of vanilla cream, lemon custard, cumquat, honey suckle and dried apricot.

PALATE A succulent entrance with bright, fresh acidity and juicy sweetness. Incredible body and weight on the palate, finishing with focussed linearity.

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.

VINTAGE DESCRIPTION

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varieties. The faster ripening period combined with lower yields led to incredible concentration in our red varieties, with substantial tannins and rich fruit flavour.

VARIETIES

100% Semillon

HARVESTED

March 2020

PRESSING

Destemmed and soaked for 15 hours before squeezing juice out.

JUICE TURBIDITY

Very clear

FERMENTATION VESSEL

French Oak Barrique

TIME ON SKINS

15 hours

MATURATION

French Oak Barrique

23% new, 77% 1 – 6 year old

5 months

BOTTLED October 2020

TA 8.1g/L **PH** 3.13

RESIDUAL SUGAR 105g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING 5 years (fresh)

5+ years for beautiful toffee-like aged characters