



T O R B R E C K

BAROSSA VALLEY

2006 Woodcutter's Semillon

The name Woodcutter's stems from when David Powell spent several years working in the Scottish Highlands as a lumberjack or woodcutter in the Torbreck forest.

The Woodcutter's Semillon is a satisfying medium to full bodied wine that combines fresh citrus fruit characters with a faint nutty richness obtained from barrel fermentation. We have blended this wine for immediate enjoyment, but please keep some aside if you feel so inclined, Australian Semillon is known to age well and you'll be pleasantly surprised!

'This is the kind of wine that I like to drink after a hard day's work in the vineyard.

Slàinte mhath.'

David Powell

2006 WOODCUTTERS SEMILLON

VARIETAL: 100% Semillon

REGIONS: North Western Barossa Valley

HARVEST: March 2006

pH: 3.17

TA: 5.48 g/L

ALCOHOL: 14.5% Alc/Vol

FERMENTATION: An excellent vintage, harvested from 90 year old vines from the Madeira clone. Half of the wine was barrel fermented and aged for 10 months in 3 year old French oak barrique (225L), with the remainder fermented in tank. Extremely well balanced with notes of fresh citrus, grapefruit and a hint of honeysuckle.