



T O R B R E C K

BAROSSA VALLEY

2007 Woodcutter's Semillon

Fashioned with the savoury, food friendly dry whites of Southern France in mind, the Woodcutter's Semillon is the ideal tonic after a long day in the vineyard.

Medium bodied with a pristine lemon hue this youthful Semillon offers delicate scents of calamansi, limestone, candle wax, and toasted brioche. The copper-pink skins of this robust, age-old 'Madeira Clone' flesh out the palate, lending notes of almond kernels, soft pineapple, roasted cashew and white peach. Underlying notes of citrus oil and minerals maintain the wines freshness whilst a crisp spine of razor-like acidity neatly lace together the finish.

Although beautifully enjoyable in its youth with sashimi and fresh shellfish this wine will continue to increase in complexity with time and should provide compelling drinking over the coming years.

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

David Powell

VARIETAL: 100% Semillon (Predominantly Madeira Clone)

SUB-DISTRICTS: Marananga, Moppa, Vine Vale, Rowland Flat & Lyndoch

HARVEST: 23rd February – 6th March 2007

pH: 3.29

ACIDITY: 6.67 g/L

ALCOHOL: 14.2%

ÉLEVAGE:

All 5 vineyards were hand picked and gently 'whole bunch' pressed to individual vats where they were left to settle. After 24 hours the younger blocks were racked to tank whilst the older more robust parcels were transferred to 6 year old French barriques where they underwent a long cool fermentation. The various components were later 'assembled' prior to bottling in November 2007.