

# WOODCUTTER'S SEMILLON 2017



T O R B R E C K

BAROSSA VALLEY



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FASHIONED WITH THE SAVOURY,  
FOOD FRIENDLY DRY WHITES OF  
SOUTHERN FRANCE IN MIND,  
WOODCUTTER'S - SEMILLON IS THE  
IDEAL TONIC AFTER A LONG DAY IN  
THE VINEYARD

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Semillon has always found a natural home in the Barossa. It was one of the early white wine grape varieties planted by the first settlers around 160 years ago and the Mediterranean climate and careful farming has created a heritage of old, low yielding Semillon vineyards. With the use of an age-old, robust, pink-skinned Madeira clone, found mainly in the Barossa, the Woodcutter's - Semillon is reminiscent of the savoury white wines found in the central and southern regions of France.

## VINTAGE

After a cold and rainy winter in 2016, the Barossa had one of its wettest springs on record, replenishing sub-soil moisture and setting the vineyards up for a healthy summer. Mild conditions during veraison and light rains in January and February 2017, were followed by an extended warm, dry Indian summer, creating perfect ripening conditions through to April 2017. An outstanding vintage producing bright, aromatic whites and intense, well-structured reds.

## TASTING

With a pristine lemon hue, this medium bodied style offers delicate scents of lime and lemon, traces of bees wax, and toasted brioche. The pink skins of this robust, age-old 'Madeira Clone' flesh out the palate lending notes of roasted cashew and white melon. A small portion of this wine was matured in seasoned French oak to add complexity to the crisp spine of fine acidity that is retained from fermentation in stainless steel. Although beautifully enjoyable in its youth, this wine will continue to increase in complexity well into the next decade.

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<b>VARIETY:</b>	100% Semillon (Madeira Clone)
<b>SUB-REGION:</b>	Rowland Flat and Ebenezer
<b>HARVEST:</b>	6 to 17 March 2017
<b>MATURATION:</b>	Racked to tank, with a portion transferred into seasoned French oak barriques, completing a long cool fermentation over 5 to 6 months
<b>ANALYSIS:</b>	Alc/Vol 13.5% pH 3.11 Acidity 6.11/L
<b>COLOUR:</b>	Pale straw
<b>AROMA:</b>	Lemon, toasted brioche, kaffir lime scents
<b>PALATE:</b>	Medium Bodied with long cleansing acidity
<b>CELLAR:</b>	Enjoy now or cellar over 5 to 7 years

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