

WOODCUTTER'S SEMILLON 2018



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

An above average winter rainfall led into a below average spring and summer rainfall, producing small bunches and small berries, leading to a reduced yield. Quality was certainly high, particular amongst our red varieties of Shiraz, Grenache and Mataro. 2018 wines will be remembered for their impressive colour, structure and longevity.

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.

VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat
HARVEST:	12 & 13 March 2018
MATURATION:	Racked to tank, with a portion transferred into seasoned French oak barriques, completing a long cool fermentation over 5 to 6 months
ANALYSIS:	AlcVol 13.5% pH 3.14 Acidity 5.9g/L
COLOUR:	Pale straw
AROMA:	Lemon, toasted brioche, kaffir lime scents
PALATE:	Medium Bodied with long cleansing acidity
CELLAR:	Enjoy now or cellar over 5 to 7 years
