

WOODCUTTER'S SEMILLON 2019



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

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

TASTING

A traditional variety that takes great pride in Barossa vineyards, the acidity and medium body of Semillon working well with fine acids, fresh citrus notes of lemon and lime juice and kaffir lime leaf. The palate is tangy with acidity and cleansing to the finish. Either as a fresh young wine or aged for up to 10 years to reveal brioche and lemon curd pastry like notes. The Lemon butter complexities are a real delight from 5-10 years.

VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat
HARVEST:	7 th – 21 st February 2019
MATURATION:	6 months 90% stainless steel tank, 10% seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.11 Acidity 5.82g/L
COLOUR:	pale green
AROMA:	Lifted citrus notes of lemon and lime balanced by quince marmalade. As it ages it will develop complexing French pastry like notes akin to brioche and lemon curd tart
PALATE:	medium bodied, tangy acidity with kaffir lime and lemon scents balancing vibrant acidity and cleansing mouthfeel.
