## WOODCUTTER'S SEMILLON 2021



## O R B R E C K

BAROSSA VALLEY



VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat, Ebenezer
HARVEST:	Multiple vineyard picks from 4 <sup>th</sup> -23 <sup>rd</sup> February 2021
MATURATION:	3 months 60% stainless steel tank, 40% seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.19 Acidity 6.22g/L
COLOUR:	pale green
AROMA:	Lifted citrus notes of lemon and lime balanced by citrus blossom and kaffir lime. As it ages it will develop complexing French pastry like notes akin to brioche and lemon curd tart
PALATE:	Medium bodied, tangy acidity with balanced, vibrant acidity and a persistent cleansing mouthfeel.
CELLAR:	Enjoy now or cellar over 7 to 12 years

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

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 2021 summer growing season was mild, with even and cool daily temperatures throughout. Enhanced by good rains provided during the winter and spring of 2020, our vineyards grew wonderful canopies and developed well-formed grape bunches. As a result of this long flavour development cycle in the vineyard, 2021's signature is wines of high aromatic lift with densely coloured tints and exceptional balance.

## TASTING

The natural acidity and medium body of the Semillon grape takes great pride in Barossa vineyards that are naturally suited to the region. A wine that shows lifted aromas of fresh citrus fruits and flowers along with kaffir lime perfumes. The palate is tangy with long acidity and cleansing to the finish. Either as a fresh young wine or aged for up to 12 years to reveal brioche and lemon curd pastry like notes. The Lemon butter complexities are a real delight from 7-12 years.