

WOODCUTTER'S SEMILLON 2022



T O R B R E C K

BAROSSA VALLEY



“

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 2022 vintage was characterised by above average winter rains making up for a dry autumn, leading to full canopies and healthy vines for the harvest. A severe hail storm across some parts of the Valley in late October resulted in lower average yields.

The summer was remarkably mild with very few days above 30 degrees. Slow ripening in the cooler conditions made for a gentle and drawn out vintage season, resulting in wines with higher natural acidity, rich colours and fine tannins. The wines from 2022 will reward those patient enough to cellar them away.

TASTING

The natural acidity and medium body of the Semillon grape takes great pride in the 100+ year old Barossa Valley vineyards that are naturally suited to the region. A wine that shows lifted aromas of fresh citrus fruits of kaffir lime grapefruit pith and tangerine balance by aromatic perfume of citrus flowers and infused candlewax. The palate is tangy with long acidity and cleansing to the finish. Enjoy as either a fresh young wine or age for up to 15 years to reveal brioche, lemon curd pastry like notes.

VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat, Ebenezer
HARVEST:	Multiple vineyard picks from 16 th February-16 th March 2022
MATURATION:	3 months 60% stainless steel tank, 40% seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.14 Acidity 5.75g/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 15 years
