

WOODCUTTER'S SEMILLON 2023



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 2023 growing season brought above-average rainfall in winter and spring and a cooler summer. The majority of the harvest took place in the colder months, and most vineyards were not harvested until April, approximately one month later than usual. Cooler seasons can pose several challenges, but through our dedicated commitment to viticulture practices, such as hand pruning and harvesting with careful soil management, the vintage resulted in low-yielding and resilient fruit. The upside, however, to a cool season is far greater, and producers and wine enthusiasts alike hold these seasons in high regard.

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 Amalfi lemon, kaffir lime, grapefruit pith balance by aromatic perfume of citrus flowers such lemon myrtle and infused citrus like candlewax. The palate is a little firmer and tighter than previous vintages with tangy, needle like acidity 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. Match with seafood and lighter white fleshed fish dishes. Serve at 8C

VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat, Ebenezer
HARVEST:	Multiple vineyard picks from 21 st February - 22 nd March 2023
MATURATION:	3 months 60% stainless steel tank, 40% seasoned French barrique
ANALYSIS:	Alc/Vol 13.5% pH 3.26 Acidity 5.95g/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
