

WOODCUTTER'S SEMILLON 2020



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

Strong winds at flowering at the beginning of the growing season reduced berry and bunch count in many vineyards. The difficult seasonal conditions continued up to harvest- a dry winter and spring were followed by very hot and dry December and January. 2020 was a difficult season to manage for both grower and winemaker with yields much lower than anticipated. Older vineyards with deeper roots remained steadfast under these conditions and produced small volumes of deeply concentrated wines from the lower yields. Semillon and Viognier were the starring whites, with delicate flavours and aromas. While the yields have been small, the overall quality has created deeply coloured and textured wines that resonate their place of origin.

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, Ebenezer
HARVEST:	12 th – 21 st February 2019
MATURATION:	6 months 60% stainless steel tank, 40% seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.15 Acidity 5.68g/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.
