

# 2023 Cane Cut Semillon

This wine is made from Semillon using the Cane Cut method, where each fruiting cane is detached from the vine. The bunches are left hanging in the autumn breeze until the fruit has dried and concentrated in flavour and sugar.



## APPEARANCE

Golden straw with a green tinge.

## NOSE

An enticing perfume, super clean, with the delicate fragrance of lemon curd, mango ice cream, honey suckle and citrus flower.

## PALATE

It seems light and delicate, yet creamy and rich. The acidity and sugar power are so beautifully intertwined they feel refreshing and dance lightly on your tongue. The delicate floral length carries mouthwatering tension.

## WINEMAKER COMMENTS

The fruiting Semillon canes were cut as they achieved ripeness, restricting their access to water and nutrient. The fruit, hanging in the autumn breeze, dried and shrivelled on the canes, concentrating the sugar, flavour and acidity for approximately four weeks before harvest. Great care was taken to ensure the fruit remained healthy during this period and that precise levels of concentration were achieved. The fruit and juice was macerated for 20 hours in the press prior to extraction. The wine was fermented and matured in French oak.

## VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

## VARIETIES

100% Semillon

## HARVESTED

27 March 2023

## PRESSING

Destemmed then soaked for 20 hours before pressing juice

## JUICE TURBIDITY

Very clear

## FERMENTATION VESSEL

French oak barrique

## TIME ON SKINS 20 hours

## MATURATION

French oak Barrique

100% 2 – 7 yo

4 months

## BOTTLED October 2023

TA 8.4g/L PH 2.91

MALIC ACID 1.97 g/L

RESIDUAL SUGAR 102 g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

## CELLARING

Enjoy Cane Cut's fresh acidity over first 5 years or age beyond this for toffee character development.