

# 2024 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

Bright pale golden yellow with a green tinge.

## NOSE

An enticing perfume, super clean, with the delicate fragrance of passionfruit and mango with lemon sorbet, vanilla cream and pineapple lollies.

## PALATE

Rich, focused, and concentrated, with acidity and sweetness so beautifully intertwined they create a refreshing sensation that dances lightly on your tongue. A delicate floral length adds a mouthwatering tension, stimulating the desire for more.

## WINEMAKER COMMENTS

The fruiting Semillon canes were cut as they achieved ripeness, restricting their access to water and nutrients. 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 were macerated for 20 hours in the press prior to extraction. The wine was fermented and matured in French oak.

## VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

Harvest began in mid-January with Wilyabrup Chardonnay, displaying great balance and flavour. Sauvignon Blanc followed, with slightly lower yields but ripe fruit flavours. The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero.

Despite the early start and warm, consistent conditions, the fruit quality is beyond expectations.

## VARIETIES

100% Semillon

## HARVESTED

15 February 2024

## 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 year old  
5 months

## BOTTLED 29 August 2024

TA 7.4g/L PH 3.08

MALIC ACID 1.97 g/L

RESIDUAL SUGAR 130 g/L

ALCOHOL 11.5%

VEGAN FRIENDLY Yes

## CELLARING

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