



2004
Cane Cut Semillon

REGION
Margaret River

GRAPE VARIETY
100% Semillon

INTRODUCTION

The 2004 vintage was warm during January and early February which enhanced early flavour development. The season then offered moderate – cool, yet dry conditions retaining some natural acidity levels, important in Semillon. Generally, Semillon was slower to ripen in 2004, a combination of mild temperatures and high cropping levels. It therefore took longer to obtain optimum ripeness in the Semillon. The preferred flavour development was more tropical, straw, citrus and lime characters, rather than the under ripe herbaceous/grassy notes. Ripeness therefore wasn't achieved until the second week of March. The decision was made to produce a cane-cut dessert style Semillon by cutting the shoots at the base leaving them (and the bunches) unattached to the vine. Perfect autumn ripening conditions were then experienced in 2004 i.e. dry yet mild conditions allowing the berries to shrivel and concentrate without any risk or threat of disease. As a result, the Semillon canes were cut and left to hang on the vine for 6 weeks. During this time the berries desiccated and concentrated in sugar, flavour and acid.

The bunches were then hand harvested at 19.5 Baume and received skin contact in the press prior to extraction. Given the amount of shrivel, extraction rates on this style of wine are very low. The juice was clarified and then fermented to a desired residual sugar level, by stopping fermentation with chilling and sulphur dioxide. The 2004 Cane Cut was then matured in new French oak barriques for 3 months to provide tannin structure, complexity and development.

WINEMAKERS COMMENTS

The colour is bright gold. An intense nose of spicy geranium, citrus and honeysuckle aromas combined with underlying toast and vanillin spice from the oak component. The palate is rich and full-bodied offering pawpaw, tropical floral characters and creamy toasty edges with a lean citrus acid streak providing structure, freshness and length to the palate. The flavours are very concentrated with extremely good alcohol, acid and sugar balance. The palate finishes clean and tight which makes this wine enjoyable as a dessert, by itself or accompanied by food. We recommend crème brulee, panacotta or fresh mango with natural yogurt. The palate is lively reflecting the acidity concentrated by the dessication without botrytis and well balanced by the residual sugar finishing without cloying sweetness.

The wine is superbly balanced to enjoy immediately or after 2-3 years bottle age.

TECHNICAL DATA

Winemakers	Clive Otto and David Dowden
Harvested	9 th April 2004
Wood	French Oak 3 months
Bottled	November 2004
Alcohol	11.7 %
Total Acid	10.7 g/l
pH	3.18
Residual Sugar	140 g/l