



VASSE FELIX

Tel +61 8 9756 5000 Fax +61 8 9755 5425  
Cnr Caves Road and Harmans Road South, Cowaramup  
PO Box 32 Cowaramup Western Australia 6284  
info@vassefelix.com.au www.vassefelix.com.au

## 2005 CANE CUT SEMILLON

winemakers	David Dowden	alcohol	10.2 %
harvested	April 2005	total acid	11.8 g/L
wood	French Oak – 3 months	ph	3.01
bottled	December 2005	residual sugar	183.0 g/L

### REGION

Margaret River

### GRAPE VARIETIES

Semillon

### INTRODUCTION

Winter rainfall was just below average at 720mm which helped the vines to recover after a long dry autumn going into dormancy. Winter temperatures were slightly warmer and on all accounts set up the vines for a good growing season. Spring temperatures were very warm/hot in the first 2 weeks of September to break the season, and then reverted back to milder, windy conditions. The combination of a moderate spring with fine to warm weather in November and adequate ground water levels induced healthy vigour and growth in the vineyard

Being an early ripening variety, the cool start to the 2005 vintage in Margaret River was ideal for the Semillon grapes. Despite this, precise canopy management and attention to detail in the vineyard was important. The combination of milder conditions, cropping levels and vigour caused ripening problems in some cooler sites. As a result, it took longer to obtain optimum ripeness in the Semillon. The preferred flavour spectrum 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 the bunches detached from the vine. After cutting the canes, the bunches were then allowed to hang on the vine for six weeks, during which time the berries desiccated and concentrated in sugar, flavour and acid. Challenging autumn ripening conditions were then experienced in 2005 meaning vigilance was required in the vineyard to attain the desired ripeness.

Bunches were hand harvested at 19.5 Baumé 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 2005 Cane Cut was then matured in new French oak barriques for 3 months to provide tannin structure, complexity and development.

### WINEMAKERS COMMENTS

Golden straw in colour, offering aromas of orange blossom, fresh lime marmalade, tropical fruits, and toasty elements from oak maturation. The luscious palate exudes concentrated pineapple, tangerine, and a heady mix of tropical fruit flavours, all of which are underpinned by a tangy acid backbone which provides length and freshness. Although terrific on its own, the depth of flavour and purity of fruit make this wine a great accompaniment to any dessert.

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