



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

## 2006 CANE CUT SEMILLON

winemakers	David Dowden	alcohol	12.5 %
harvested	April 2006	total acid	9.9 g/L
wood	French Oak – 4 months	ph	3.15
bottled	December 2006	residual sugar	124.0 g/L

### REGION

Margaret River

### GRAPE VARIETIES

Semillon

### INTRODUCTION

2006 was one of the coolest vintages Margaret River has experienced, and it was soon recognized that yield forecasts were going to be down. Vines will usually compensate for cooler conditions by reducing their cropping capacity so that every chance is given to obtain optimum ripeness. Overall, the 2006 white wines from Vasse Felix will be some of the best since 1992, 1996 and 2002, with extraordinary freshness, vibrant lifted fruit intensity, elegant structure and balanced finesse.

Being an early ripening variety, the cool start to the 2006 vintage in Margaret River was ideal for the Semillon grapes. Despite this, precise canopy management and attention to detail in the vineyard was important. 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.

Bunches were hand harvested 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 2006 Cane Cut was then matured in French oak barriques for 4 months to provide tannin structure, complexity and development.

### WINEMAKERS COMMENTS

Medium straw in colour, the 2006 Cane Cut Semillon is intensely fragrant with lavender, spice, lime and lemon rind combining to give a lovely fresh marmalade character. Attractive quince paste and tropical peach and pineapple syrup offer further depth and freshness with a hint of spicy French oak. Preserved lemon, tangerine and grapefruit flavours burst onto the palate and provide a fresh tangy acidity perfectly balancing the rich luscious sweetness. The palate offers restrained finesse with the oak, acid, sweetness and alcohol in perfect harmony. A long lingering finish is encouraged by subtle oak influences and a dry mineral streak to make this wine complement most desserts.

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