



VASSE FELIX

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2008 CANE CUT SEMILLON

winemakers	Virginia Willcock	alcohol	12.0 %
Harvested	April 2008	total acid	9.7g/L
wood	4 months in French oak barriques	ph	3.19
bottled	October 2008	residual sugar	127 g/L

REGION

Margaret River

GRAPE VARIETIES

Semillon

INTRODUCTION

The Vasse Felix Cane Cut Semillon was first produced in 2004. It is a sweet, yet refreshing wine that is the perfect accompaniment to sweet desserts and rich, savoury cheeses. The residual sugar and the crisp, zesty acidity of the Semillon grapes combine beautifully to produce this luscious dessert wine.

WINEMAKERS COMMENTS

The cane cut style of wine is crafted by cutting the fruiting canes just above the cordon as they achieve ripeness, therefore separating them from the vine and from their access to water. The fruit is then allowed to shrivel, concentrating the sugar, flavour and acid within the fruit before they are hand-harvested 6 weeks later. Great care is taken that the fruit remains healthy and disease free during this period and the precise levels of concentration are achieved.

Vintage 2008 started early, with long, warm days ripening fruit quickly and evenly. The canes were cut in the third week of February, ensuring the natural acidity of the grapes was still high. There was a cool break late March which was perfect for slowing the shriveling, allowing the Semillon grapes to retain more natural acid and their more delicate grassy, herbaceous characters while concentrating sugar levels. The canes were left hanging on the trellis for 6 weeks before hand-harvesting.

Upon arrival at the winery, the juice received skin contact in the press prior to extraction. (Given the amount of shrivel, extraction rates on this style of wine are very low) Just over half of the juice was fermented in French oak barriques, while the remaining juice was fermented in a stainless steel vat before being transferred into French oak for maturation. Fermentation was stopped via rapid chilling to retain natural residual sugar and ensure the alcohol content of the wine was kept relatively low. The wine was matured in French oak barriques for 4 months with lees stirring providing tannin structure and complexity.

TASTING NOTES

The 2008 Vasse Felix Cane Cut Semillon is a bright golden straw with distinct green tinges.

The aroma is vibrant, with lifted fresh lemongrass, ginger spice and honeysuckle. Underlying characters of honey and caramel oak spice add further complexity to the pretty citrus characters on the nose.

The palate is succulent upfront, with rich mid-palate flavours of lemon tart, lemon ginger brulee and honey giving a soft, satiny texture. The fresh, zesty acidity holds the palate together beautifully, balancing the sweetness of the wine, while providing great structure and long, lingering flavours of tangerine, marmalade and pear. A wine that will continue to develop further complexity and richness if cellared carefully over the next 3 - 5 years.