



VASSE FELIX

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## 2009 CANE CUT SEMILLON

winemakers	Virginia Willcock	alcohol	11.6 %
Harvested	April 2009	total acid	10.0g/L
wood	5 months in two year old French oak barriques	ph	3.16
bottled	November 2009	residual sugar	141 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 natural residual sugar and the crisp, zesty acidity of the Semillon grapes combine beautifully to produce this stunning 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 dry and shrivel on the vine, concentrating the sugar, flavour and acid within the fruit before they are harvested approximately 6 weeks later. Great care is taken to ensure the fruit remains healthy and disease free during this period and the precise levels of concentration are achieved.

Vintage 2009 started early with a very cool spring and sporadic rainfall which slowed the vines development, leading to an extended flowering period. January welcomed some lovely sunshine and the beautiful weather remained for the rest of the season.

Upon arrival at the winery, the fruit and juice was macerated for 36 hours in the press prior to extraction, (given the amount of shrivel, extraction rates on this style of wine are very low). The juice was then fermented in two year old French oak barriques. Fermentation was stopped to retain natural residual sugar and to keep the alcohol content of the wine relatively low. The wine was left to mature in the two year old French oak barriques for 5 months, with lees stirring providing tannin structure and complexity.

### TASTING NOTES

The 2009 Vasse Felix Cane Cut Semillon is a bright golden straw yellow in colour.

The aroma is quite vibrant, with an array of lifted fragrant notes of caramelized apple tart, syrup, ginger and cinnamon spice. Showing lovely complexity, this wine also expresses underlying biscuity oak, tea chest and peanut brittle characters. Hints of lanolin and daffodil support the characters of the Semillon variety.

The palate is quite complex. It is bright, succulent and crisp, yet soft and creamy upfront. This carries through with an intense, voluptuous sweetness and a juicy mouthwatering acidity running down the mid palate. Wonderful caramelized apple tart flavours fill the mouth with a touch of cinnamon apple. The bright, fresh, clean lemon sherbet finish lingers on and develops into an elegant nectarine tang. A fantastic example of Cane Cut Semillon and a beautiful dessert wine.