

2025 Cane Cut Semillon

This wine is made from Semillon using the Cane Cut method, where each fruiting cane is detached from the vine. The bunches are left hanging in the autumn breeze until the fruit has dried and concentrated in flavour and sugar.



APPEARANCE

Bright pale golden yellow with a green tinge.

NOSE

Lifted and inviting, with delicate notes of mango and papaya layered over hints of honeyed pancakes, bread pudding, and a fresh lift of orange zest.

PALATE

The wine opens with creamy, sweet fruit, balanced by vibrant acidity that brings structure and polish. Flavours of mango, citrus zest and peaches with cream carry through to a long, gently rounded finish, with a subtle touch of salted caramel. The palate feels both luscious and refreshing, with flavours that linger and lift gracefully.

WINEMAKER COMMENTS

The fruiting Semillon canes were cut as they achieved ripeness, restricting their access to water and nutrients. The fruit, hanging in the autumn breeze, dried and shrivelled on the canes, concentrating the sugar, flavour and acidity for approximately four weeks before harvest. Great care was taken to ensure the fruit remained healthy during this period and that precise levels of concentration were achieved. The fruit and juice were macerated for 20 hours in the press prior to extraction. The wine was fermented and matured in French oak.

VINTAGE DESCRIPTION

The 2025 vintage in Margaret River was a beautifully moderate season, shaped by precision and patient harvest timing. After a delayed onset of winter rains, August saw record rainfall, followed by a dry spring and summer. Average growing season temperatures aligned closely with 2021 and 2022, creating healthy conditions. The effects of the previous vintage's early, dry conditions were still evident, with some vines showing uneven growth and reduced vigour. White harvest commenced on 6 February. Precision was key, as patience allowed the fruit to achieve balance in flavour, acidity, and sugar. Yields met or exceeded expectations, and fruit quality was outstanding across all sites.

VARIETIES

100% Semillon

HARVESTED

Canes cut 17 February, Harvested 13 March 2025

PRESSING

Destemmed then soaked for 20 hours before pressing juice

JUICE TURBIDITY

Very clear

FERMENTATION VESSEL

French oak barrique

TIME ON SKINS 20 hours

MATURATION

French oak Barrique
100% 2 – 7 year old
7 months

BOTTLED 18 December 2025

TA 7.8g/L **PH** 3.05

MALIC ACID 1.94 g/L

RESIDUAL SUGAR 120 g/L

ALCOHOL 11.5%

VEGAN FRIENDLY Yes

CELLARING

Enjoy Cane Cut's freshness over the first 5 years, or age beyond this for toffee character development.