



T O R B R E C K

BAROSSA VALLEY

2017 Woodcutter's Semillon

Fashioned with food friendly dry whites wine in mind, the Woodcutter's Semillon is the ideal tonic after a long day in the vineyard.

Medium bodied with a pristine lemon hue this youthful Semillon offers delicate scents of lime and lemon, traces of bees wax, and toasted brioche.

The pink skins of this robust, age-old 'Madeira Clone' flesh out the palate, lending notes of roasted cashew and white melon. A small portion of this wine was matured in seasoned French oak to add complexity to the crisp spine of fine acidity that is retained from fermentation in stainless steel.

Although beautifully enjoyable in its youth with sashimi and fresh shellfish this wine will continue to increase in complexity with time and will provide compelling drinking over the coming years with chicken and pasta.

VARIETAL:	100% Semillon (Madeira Clone)
SUB-DISTRICTS:	Rowland Flat and Kalimna
HARVEST:	6 th March to 17 th March 2017
pH:	3.11
TA:	6.11 g/L
ALCOHOL:	13.5 %

Fruit from each vineyards was handpicked and gently 'whole bunch' pressed to individual vats where they were left to settle. After 24 hours the juice was racked to tank whilst a portion was transferred to seasoned French barriques where they underwent a long cool fermentation. The various components were later 'assembled' prior to bottling on the 5th of September 2017.