

WOODCUTTER'S SEMILLON 2024



T O R B R E C K

BAROSSA VALLEY



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FASHIONED WITH THE SAVOURY, FOOD
FRIENDLY DRY WHITES OF SOUTHERN
FRANCE IN MIND, WOODCUTTER'S -
SEMILLON IS THE IDEAL TONIC AFTER A
LONG DAY IN THE VINEYARD

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Semillon has always found a natural home in the Barossa. It was one of the early white wine grape varieties planted by the first settlers around 160 years ago and the Mediterranean climate and careful farming has created a heritage of old, low yielding Semillon vineyards. With the use of an age-old, robust, pink-skinned Madeira clone, found mainly in the Barossa, the Woodcutter's - Semillon is reminiscent of the savoury white wines found in the central and southern regions of France.

VINTAGE

The lead up to the 2024 harvest saw timely spring rainfall and calm conditions for flowering and fruit set. A mild to warm summer was idyllic, propelling even growth and fruit development.

A warm early summer brought on shiraz showing bright colours and fragrance, persisting for several weeks accelerating to powerful dark fruit and fragrantly spiced characteristics. A cooler break mid-April allowed grenache and mataro vineyards to develop deep colours and firm tannins.

With harvest concluding on the 19th of April, we are extremely pleased with the strength and diversity of wines made from the 2024 season.

TASTING

The natural acidity and medium body of the Semillon grape takes great pride in the 100+ year old Barossa Valley vineyards that are naturally suited to the region. A wine that shows lifted aromas of fresh citrus fruits of Amalfi lemon, kaffir lime, grapefruit pith balance by aromatic perfume of citrus flowers such lemon myrtle and lime blossom. The palate is a little firmer and tighter than previous vintages with tangy, needle like acidity cleansing to the finish. Enjoy as either a fresh young wine or age for up to 15 years to reveal brioche, lemon curd pastry like notes. Match with seafood and lighter white fleshed fish dishes, Mexican or Asian salads. Serve at 8C/47F.

VARIETY:	100% Semillon (Madeira Clone)
SUB-REGION:	Rowland Flat, Ebenezer, Lyndoch
HARVEST:	Multiple vineyard picks from 1 st -29 th February 2024
MATURATION:	3 months 60% stainless steel tank, 40% seasoned French barrique
ANALYSIS:	Alc/Vol 13% pH 3.23 Acidity 5.93g/L
COLOUR:	pale green
AROMA:	Lifted citrus notes of lemon and lime balanced by citrus blossom and kaffir lime. As it ages it will develop complexing French pastry like notes akin to brioche and lemon curd tart
PALATE:	Medium bodied, tangy acidity with balanced, vibrant acidity and a persistent cleansing mouthfeel.
CELLAR:	Enjoy now or cellar over 10 to 15 years