

WOODCUTTER'S SEMILLON 2025



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

Dry conditions continued for a second consecutive growing season in the lead up to the 2025 harvest. The earliest ever start and finish to a vintage followed due to the continual warm and dry weather, with the vineyard crops yielding less than average as a result. High quality wines with great acidity and depth of colour highlight the 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 and grapefruit pith balance by aromatic perfume of citrus flowers such as lemon myrtle and lime blossom. The palate is long and lively with great freshness and pizzazz, along with its hall mark tangy acidity cleansing to the finish. Enjoy as either a fresh young wine or age for up to 15 years to reveal brioche and lemon curd pastry like notes. Match with seafood and lighter white fleshed fish dishes, Mexican or Asian salads. Serve at 8C/47F.

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| VARIETY: | 100% Semillon (Madeira Clone) |
| SUB-REGION: | Rowland Flat, Ebenezer, Lyndoch |
| HARVEST: | Multiple vineyard picks from 15 th January-12 th February 2025 |
| MATURATION: | 3 months 60% stainless steel tank, 40% seasoned French barrique |
| ANALYSIS: | Alc/Vol 12.5% pH 3.29 Acidity 5.94g/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 |