

Torbreck

A crisp, citrus-driven white from Barossa's heritage Semillon vineyards, Torbreck's Woodcutter's Semillon showcases both vibrancy and aging potential.



TORBRECK BAROSSA VALLEY 2013 Wood Cuttler's Semillon Woods triffed by To French & Sudners, Recomplisher, Read, Normany, &

Alcohol :13,00 %

Composition: 100% Sémillon

Woodcutter's Semillon 2020

Barossa Valley, Australia

Region and Vineyards

Torbreck sources its Semillon from the **Rowland Flat and Ebenezer sub-regions** of the Barossa Valley, a region better known for its powerful Shiraz but equally capable of producing distinctive whites. Semillon was among the first white grape varieties planted by European settlers in the Barossa over 160 years ago. These old vineyards, often dry-grown and low yielding, contribute remarkable concentration and vitality to the wines.

The Barossa's **Mediterranean climate**, characterized by warm days and cool nights, ensures optimal ripening and preservation of acidity. In 2020, the region endured challenging conditions: a dry winter and spring, followed by a hot summer. These stresses led to **reduced yields but heightened concentration** in the fruit. Semillon, alongside Viognier, emerged as one of the vintage's standout white varieties, thanks to its resilience and ability to maintain delicate aromas and vibrant acidity.

Winemaking

This wine is crafted entirely from **100% Semillon** using the rare, **pink-skinned Madeira clone**, a Barossa hallmark that lends additional texture and aging potential.
Grapes were harvested between **12th and 21st February 2020**, at peak ripeness.

Fermentation was conducted with a dual approach to preserve freshness while adding complexity: **60% in stainless steel tanks** to maintain vibrant fruit purity, and **40% in seasoned French oak barriques**, which lend a gentle pastry-like character as the wine ages. Maturation lasted **six months**, with no new oak used, ensuring subtle textural enhancement rather than overt wood influence.

Tasting Notes

- **Color**: Pale green with silvery hues.
- Aroma: Lifted citrus notes of lemon and lime are complemented by richer tones of quince marmalade. With age, expect evolving notes of brioche and lemon curd tart.
- Palate: Medium-bodied with tangy acidity, showing kaffir lime and lemon zest, delivering a vibrant yet cleansing mouthfeel. A wine that balances delicacy and savory depth.







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Did you know?

Torbreck's Woodcutter's Semillon is made from the **Madeira clone**, a unique pink-skinned mutation of Semillon scarcely found outside of Barossa. Its thicker skins offer greater phenolic complexity, helping this wine to age beautifully — developing **lemon butter and brioche** characters that are reminiscent of fine aged white Bordeaux or Rhône whites.

Wine Pairing Ideas

- **Grilled scallops with lemon butter**: The wine's citrus lift and medium body complement the sweetness of scallops while echoing the butter notes found in aged examples.
- **Roast chicken with tarragon cream**: Tangy acidity cuts through the richness of the sauce, while the wine's evolving savory layers enhance the dish's herbal tones.
- **Vietnamese lemongrass prawns**: Kaffir lime and lemon notes resonate with Southeast Asian flavors, offering a clean and refreshing contrast.
- **Goat cheese tart with caramelized onion**: The quince and brioche notes pair delightfully with creamy, tangy cheese and sweet allium elements.



Robert Parker (RP): 88 Points (2020)

With 60% matured in stainless steel and 40% matured in oak hogsheads, the 2020 Woodcutter's Semillon deftly melds crisp freshness with custardy-lees richness. Lemon curd and slivered almonds are joined by hints of pineapple and lime in this medium-bodied offering, which finishes zesty and refreshing.



Vinous (Antonio Galloni) (VN): 91 Points (2019)

Pale yellow. Dried lemon, grapefruit pith and pear aromas show good clarity and pick up chalky mineral and succulent herb nuances with aeration. Gently chewy and focused on the palate, showing fine definition to it juicy, mineral-laced citrus and orchard fruit flavors. Puts on weight with air and finishes long and lively, with repeating citrus fruit and herb qualities.



