

COUGHLAN
ESTATE



Coughlan Estate

CANE CUT SEMILLON 2022

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. Overall quality was pleasing.

WINEMAKING

After achieving full flavour, sugar and textural ripeness on the vine, each cane is cut, allowing each bunch of fruit to slowly dry and concentrate flavour, acid and sugar. Once the fruit is completely raisined, the bunches are hand-picked, destemmed and pressed over many hours to extract the concentrated and viscous juice. A slow, cold fermentation over 22 days leaves the wine with low levels of alcohol and the perfect balance of sugar and acid.

TASTING NOTES

Orange rind, sultana and cinnamon aromas introduce a velure palate, delivering poised acidity and a dense core of concentrated grape sweetness. Tones of crème caramel, poached pears, cloves and aniseed deliver a balanced and coating finish.

SPECIFICATIONS

Vintage: 2022
Winemaker: Remi Guise
Grape Variety: 100% Semillon
Bottled: May 2022
Growing Area: Geographe, WA
Alc: 11.6 %
Cellar Potential: Up to 10 years

