



SMALL BATCH

**TECHNICAL**

Alcohol: 12.5%  
Acidity: 6.8 g/L

**WINEMAKER**

Peter Warr

**Cellaring**

Now until 2032

Kx

**2023 SEMILLON**

The Kilikanoon Experimental range or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. This variety hails from Bordeaux where it thrives in the mild conditions. The cool nights and higher altitude of the Clare Valley see this variety thrive, ripening slowly and developing a rich layered flavour.

**PLACE**

Planted along the fence line at the bottom edge of the property, these vines sit in a slight gully that is shaded by native trees. The rich soil and protection from the hot sun allows the fruit to ripen slowly - developing the ripe flavours while retaining the natural varietal freshness.

Our grapes are grown on Ngadjuri country.

**VINTAGE CONDITIONS**

Regenerating winter rainfall paired with mild conditions, formed the basis of an ideal growing season. The mild temperatures saw flowering occurring as usual, but the persistent cooler spring days resulted in a slower ripening. This allowed the vines to undertake veraison and develop rich and intense flavours at a lower sugar concentration, slowly maturing to peak ripeness and exceptional quality.

**WINEMAKING**

Picked at first light, the fruit was delivered directly to the winery where it was pressed under inert gas cover. The juice was battonaged before settling for 3 days at low temperatures. The bright juice was racked and inoculated. Fermentation was undertaken at low temperatures to control its rate as the wine was barreled down to oak mid-ferment. The wine was allowed to finish out naturally in oak and was retained on its lees for 3 months to further develop texture and richness.

**COLOUR**

Light straw

**NOSE**

Vibrant fresh Makrut Lime leaf aromas are enriched by subtle notes of grass and dried apricot.

**PALLET**

This textural wine flows gently across the pallet. The medium bodied wine softly coats the mouth while retaining a clean and bright finish. Subtle citrus flavours integrate seamlessly with limestone and quinine notes.