



## SEMILLON 2019

### TASTING NOTES

Vibrantly fresh fruit aromas entice your senses as you're introduced to sweet and crispy honeycomb on your palate. Hints of oak are present on the nose, yet leaves you searching for it amongst the dance of mango and capsicum notes, adding to your ever-growing curiosity to discover the hidden layers of this full mouthfeel. Find yourself craving peaches and cream dessert whilst savouring a glass of our Semillon.

### WINEMAKER, DANIEL KEULDER'S COMMENTS

The Spring of 2018 brought fluctuation weather during bud break and flowering. This resulted in uneven ripeness in the early season. Luckily the later part of the summer was cool, that resulted in longer hang time and gave the 'behind bunches' a chance to catch up.

Our Semillon grapes were left on the vine as long as possible to achieve full ripeness that gives the wine the distinctive flavour. As with Sauvignon blanc, a reductive approach is taken, using dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of the volatile flavour compounds.

After settling, 70% of the juice was fermented in new French oak barrels and the rest in stainless steel tanks. The wine was fermented cold in order to achieve the longest possible fermentation. After fermentation, the two components are blended and moved back to older barrel for another 10 months with regular battonage that resulted in a full and rich wine.

### VITICULTURAL DETAILS

Cultivar: 100% Semillon

Vintage: 2019

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.55%

Residual Sugar: 3.35g/L

Total Acidity: 5.7g/L

pH: 3.53

Total Extract: 26.8

