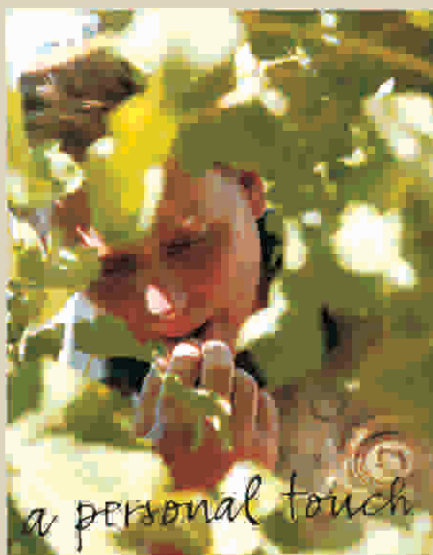


Semillon 2007

95% semillon 5% sauvignon blanc

Bernhard's wines depict a fine marriage between the old and new world. This comes from his traditional hands-on approach combined with the huge fruit-character and lovely soft tannins found in his Durbanville grapes. At a time when everyone seems to be adding massive wood to produce showy, bold wines, we can rely on our fruit for size and develop the complexity around it. This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded. Quite simply, delicious to drink.



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Tasting Notes

warm-hearted, crunchy honey with deep sweetish citrus, fresh green apples and pears

Winemaker Comments

In this, our 7th semillon harvest, we followed a picking strategy similar to the sauvignon blanc, harvesting for optimal flavour and ripeness. All the grapes are off Nitida vineyards so the wine is made from only the exclusive GD1 clone, which bears beautiful fruit flavours and is set to re-invent this cultivar in SA. Half of the wine we make in a Sauvignon Blanc Style - cool ferment with VIN7 yeast and the other half is made in a Chardonnay style - barrel fermented with QA23 yeast and left on the gross lees for 3 months after fermentation. We add back 5% sauvignon blanc for crispness and acid to liven the palate. . Already the wine is showing magnificent integration and rich full flavours. The growing popularity of this wine and our reputation as a semillon producer has resulted in strong sales for a cultivar that is growing in popularity amongst foodies. our faith in the wine has been vindicated by excellent results in competitions over the last 18 months. Woolworths has again shown their commitment to the cultivar by sourcing wine for their limited release from Nitida

Technical Information

YIELD: av 10
WOOD: 50% in 100% French, 50% new, 50% 2nd and 3rd fill
ALCOHOL: 14.65
SUGAR: 2.5 g/l
ACID: 6,4 g/l
Ph: 3.24

Pedigree

2001 Veritas gold medal (only semillon to win a gold), Wine magazine 4 stars, top in cultivar, Fairbairn silver; 2002 Veritas silver medal, Platters 4 stars; 2003 SA Young Wine Show gold, SAA 1st class listing, 4½ stars Platters; 2004 Veritas silver (no golds awarded), Woolworths limited release selection, Michelangelo silver; Veritas silver; 2005 Michelangelo silver; 2006 Michelangelo double gold, Best Semillon in SA (Terroir Show), 2006/7 selected Woolworths Limited Release Range