

SEMILLON 2008

TASTING NOTES

full bodied marmalade character with crisp grapefruit and juicy pear , touched with a limey straw aspect with a light creamy lanolin finish

WINEMAKER'S COMMENTS

This rainy season played havoc with the soft skins of the semillon and we lost half our crop to rot. Unfortunately this means there will be no Nitida Limited release for Woolworths this year. However, our Nitida semillon, what there is of it, is wonderful - 50% from barrel and blended (12%) with some of our best sauvignon blanc tank, the wine is full of magic honey and spanspek and big juicy citrus fruits

TECHNICAL INFORMATION

YIELD: av 10

WOOD: 50% in 100% French, 50% new, 50% 2nd and 3rd fill

ALCOHOL: 14.56

SUGAR: 3.6 g/l

ACID: 5,7 g/l

PH: 3.61

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), SELECTED WOOLWORTHS LIMITED RELEASE RANGE: 2007 WOOLWORTHS LIMITED RELEASE, SWISS INTERNATIONAL AIRLINES WINE AWARDS GOLD



Bernhard's wines show a fine marriage between the old and new world style.

He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.

At a time when everyone is adding massive wood to create 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.