



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 many cellars are 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.

SEMILLON 2009

TASTING NOTES

earthy peat wrapped in elderflower lanolin, a mouth full of firm gooseberry marmalade, spiced with cinnamon and pennyroyal

WINEMAKER'S COMMENTS

The cold and wet September in 2008 made for late budding, hence cooler growing and final ripening period (from early March to late March). Particularly important for semillon with its soft skins, the dry season ensured healthy grapes (unlike last year) and just like sauvignon blanc, some stress adds to flavour complexity. Normal levels of vegetative growth meant simple canopy management - with leaf break out on the east side only. Volumes were a bit down again this year which contributed to the intensity of flavours. We have stayed with our award winning formula of fermenting 50% of the semillon in barrels (French new and 2nd fill) in a chardonnay style (yeasts) sur lie, with weekly battonage for the 10 weeks it is in barrel. The balance is tank fermented in a sauvignon blanc style keeping it as reductive as possible (adds freshness).

TECHNICAL INFORMATION

YIELD: av 10

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

ALCOHOL: 13.88%

SUGAR: 3.0 g/l

ACID: 5,1g/l

PH: 3.5

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; 2009 MICHELANGELO GOLD MEDAL AND BEST PRODUCER ON SHOW