

NITÍDA

SEMILLON 2014

Tasting Notes

White truffles and spice and all the things nice. Tropical cling peach, mango and papaya paly leading roles but share the stage generously with fresh lemongrass, warm vanilla pod and light cigar box. As a curtain call, wondrous with honeycomb and liquorice ice cream.

Winemakers Comments

After the long, wet winter of 2013 we welcomed in a warm, sunny spring and with it the beginning of the new harvest. Soil water reserves were at an all-time high ensuring strong budding and growth during the growing season (September to December) and much time was spent in the vineyards tending our vines so as to ensure optimal ripening conditions. The annual south westerly winds during November and December play a crucial role in managing our yields, keeping the bunches healthy and promoting concentration of flavours.

Harvest was up to three week later with the first Semillon being harvested mid-March. As with Sauvignon Blanc, we have adopted a reductive approach to winemaking using carbon dioxide in the form of dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of volatile flavour compounds.

After settling, fifty per cent of the juice was fermented in 60% new French oak barrels and subsequently left on the lees for 12 weeks with occasional battonage. The wine was lightly fined and filtered prior bottling and will develop further complexity with careful cellaring.



TECHNICAL DATA

Alcohol: 14.0%
Residual Sugar: 2.1g/L
Total Acidity: 6.0g/L
pH: 3.38

VITICULTURAL DETAILS

Cultivar: 100% Semillon
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Glenrosa

