



SEMILLON 2010

TASTING NOTES

Woodland frangipani dripping renosterveld honey, wild gooseberries, a sense of subtle nettles or cloves.
For all foods Eastern, prawns or artichokes with aioli sauce.

WINEMAKERS COMMENTS

The cold and wet September in 2009 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 2008) 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 & underneath the bunches on the west side to get some heat from the soil into the bunch zone.

We have stayed with our award winning formula of fermenting 50% of the Semillon in barrels (French new, 2nd and 3rd fill) in a chardonnay style (yeasts) sur lie, with weekly batonage 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).

Volumes showed a slight decrease again this year which contributed to the intensity of flavours.

VITICULTURAL DETAILS

Cultivar: 95% Semillon, 5% Sauvignon Blanc
Vintage: 2010
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Winemaker: RJ Botha

TECHNICAL DATA

Alcohol: 13.32%
Residual Sugar: 3.8g/L
Total Acidity: 7g/L
pH: 3.37

