



SEMILLON 2017

TASTING NOTES

Creamy, fine brioche with a meaty centre, like an accomplished pizza. Delicate straw supports honey fynbos, soft wood and shapely lanolin pampered with wild coriander and whirl of cardamon. A Christmas ham essential or tomorrows seared tuna with sesame crust and stone fruit salad.

WINEMAKERS COMMENTS

After a short, cold winter and an early, warm spring the 2017 harvest arrived three weeks earlier than normal. The annual south westerly winds during November and December played a crucial role in managing our yields, keeping the bunches healthy and promoting concentration of flavours.

The Semillon grapes were left on the vine as long as possible to achieve full ripeness that gives the wine the distinctive flavour. As with Sauvignon blanc, an reductive approach is taken, using dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of the volatile flavour compounds.

After settling, 70% of the juice was fermented in 80% new French oak barrels. The wine was fermented cold in order to achieve the longest possible fermentation and loss of flavours. After fermentation the wine was left on the lees for six months with regular battonage that resulted in a full and rich wine.

VITICULTURAL DETAILS

Cultivar: 100% Semillon
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.16%
Residual Sugar: 2.75g/L
Total Acidity: 5.8g/L
pH: 3.38

