

SEMILLON 2024

CULTIVAR:	Semillon
VINTAGE:	2024
ALCOHOL:	13.64%
RESIDUAL SUGAR:	4.7G/L
TOTAL ACIDITY:	6.5G/L
PH:	3.17
PRODUCTION:	4 900 BOTTLESS

TASTING NOTES

Close your eyes and imagine: Freshly baked bread straight out of the oven, slathered with butter, enough to drip down your arms, and a healthy helping of mom's homemade orange marmalade. Bursting with a delicious, creamy richness and fresh, zesty flavours that transport you to a warm and cozy place of pure comfort and contentment. The perfect partner to a fresh ceviche served on sunflower shoots with orange and grapefruit segments.

WINEMAKER'S NOTES

Semillon grapes, harvested in the early morning over four pickings, undergo a gentle crush and 12 hours of skin contact before pressing. The resulting juice is divided: three parts ferment in Stainless Steel tanks at 15°C, while the fourth ferments in 300L barrels at 20°C. After approximately six months on lees, with monthly barrel stirring, the wines are blended, bottled, and released in quick succession to preserve the vibrancy and complexity.



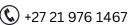


By Diners Club

2025



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