

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 BOTTLES

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.

2024



Platter's
BY  Diners Club
INTERNATIONAL

2025

2022



Platter's
BY  Diners Club
INTERNATIONAL

2024

