



SEMILLON [RESERVE] 2017

Attractive light green colour. Nose shows delicate citrus, white flowers, honey and spice. The wine is finely focused, complex and well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.

"I remain intrigued by the Estate's ability to deliver Semillons with a wonderful acidity and pH (all natural). We always try to avoid malolactic fermentation, so that the lemony freshness of the wine is never disturbed and by using tight grained barrels with a blonde toasting, the impression of minerality is reinforced. Might just be the greatest Semillon on this planet!!"

ORIGIN

The 2017 Semillon came from the young Niel-Suid block, planted in 2007. The reason for the change was the devastating fire that destroyed 70% of the old Semillons.

VINIFICATION

The grapes were picked on 13 and 20 February 2017. No crushing or de-stemming, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225 litre French oak barrels. The wine was matured in barrel for eight months with regular lees stirrings. Bottled 13 November 2017.

COMPOSITION

100% Semillon

ANALYSIS

Alc 14.46%
Rs 2.5 g/l
Ta 6,2 g/l
pH 3.23

MATURATION

Drink now, but will mature with great benefit if stored under proper conditions. Released May 2018.

