



## SEMILLON 2019

### TASTING NOTES

Vibrantly fresh fruit aromas entice your senses as you're introduced to sweet and crispy honeycomb on your palate. Hints of oak are present on the nose, yet leaves you searching for it amongst the dance of mango and capsicum notes, adding to your ever-growing curiosity to discover the hidden layers of this full mouthfeel. Find yourself craving peaches and cream dessert whilst savouring a glass of our Semillon.

### WINEMAKER, DANIEL KEULDER'S COMMENTS

After a short, cold winter and an early, warm spring the 2018 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, a 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% small new French oak barrels. The wine was fermented cold in order to achieve the longest possible fermentation. After fermentation the wine was left on the lees for six months with regular batonnage that resulted in a full and rich wine.

### VITICULTURAL DETAILS

Cultivar: 100% Semillon

Vintage: 2019

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.66%

Residual Sugar: 3.4g/L

Total Acidity: 5.7g/L

pH: 3.3

Total Extract: 26.8

