

STELLENBOSCH

SEMILLON 2020

VINIFICATION

Wine maker description A complex, medium to full bodied example of barrel

fermented Semillon. Delicate custard and subtle lime-cordial aromas with notes of musk and white spices. A voluptuous, waxy mid-palate with hints of asparagus, white pepper and biscuit reveal Semillon's zesty, rich character and inherent structure. A wine that will benefit from cellaring and a definite food companion. Enjoy with

scallops, white meats, or dishes with cream sauces.

Varieties 100% Semillon

Origin Wine of Origin Stellenbosch

to the cold container for overnight storage. The next day the grapes were first bunch sorted before being destemmed and the berry sorted. The berries went straight into the press, and the juice there after was settled for 3 days before being racked and inoculated for fermentation. The wine was fully barrel fermented and aged a further 6

months, before being lightly filtered and bottled.

Date of bottling 10 January 2022

Analysis pH 3,38 Total acidity 5,8

Residual sugar 2,6 Alcohol 13%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite)/Table Mountain

Sandstone

Aspect South west

Area 2.21 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting 2001

Clones SB – 316/317, Sem – GD1

Balling at picking 23.5°B

