





## White Granite Sémillon 2021

The wine comes from a single vineyard that lies adjacent to the Ou Kaapse Hardepad, near the top of Stellenbosch Kloof. This vineyard enjoys an Atlantic influenced, cool micro-climate. The soil is a combination of decomposed white granite and sandstone.

The grapes had skin contact for three days at 7 °C, then fermented in stainless steel.

**VINEYARD:** Stellenbosch Kloof

## **TASTING NOTES:**

When young the wine has crisp acidity and aromas of citrus and melon, when matured the wine develops honey and nutty flavours with a rich, waxy creaminess.

Sémillon can be enjoyed while young, but can also mature gracefully up to 20 years in the bottle.

ALC: 12.76 TA: 5.7 RS: 1.9 pH: 3.37