

ANNO



1700

VERGELEGEN



RESERVE SEMILLON 2007

Origin

South facing vineyards delivered low yields (4.5 ton / ha). The flavours intense and chemical composition perfect. The vines are severely wind exposed and are not irrigated. The vineyards were planted in 1991 and consist of only one clone, the so called RFF clone which is Semillon and NOT GROENDRUIF!

Vinification

One-hundred percent whole bunch pressed, then into new 225l French Oak barrels for fermentation at 18-20C. Left on the lees for 16 months, with regular bâtonnage. The wine was bottled on 3 July 2008. Total production amounted to 800 bottles or 3 barrels of 225l each.

Composition

87% Semillon
13% Sauvignon Blanc of the 2008 vintage

Analysis

12.8% Alc
1.8 g/l RS
7.0 g/l TA
3.1 pH

Maturation

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

Tasting Note

Attractive gold green colour. Nose shows intense citrus, orange – marmalade, honey and spice. The wine is finely focused, well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled yellow-tail and poultry. Serve chilled at 10-14°C