

ANNO



1700

VERGELEGEN



RESERVE SEMILLON 2008

Origin

South facing vineyards delivered low yields (4.5 ton / ha). The flavours were intense and the 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

The grapes were picked on 28 February 2008. No crushing/destemming was allowed, but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225L French oak barrels. The wine was matured in barrel for 10 months with regular lees stirrings. Bottling took place on 21 January 2009. Total production was 2600 bottles.

Composition

100% Semillon

Analysis

12.88% Alc
1.8 g/l RS
6.7g/l TA
3.15 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.