

ANNO



1700

VERGELEGEN



RESERVE SEMILLON 2015

Origin

The 2015 Semillon came from the traditional Korhaan Vineyard, number 11.

Vinification

The grapes were picked from 25 February 2015. No crushing or de-stemming was allowed but the grapes were rather whole bunch pressed for best quality juice. Fermentation took place in 225 litre French oak barrels. The wine was matured in barrel for nine months with regular lees stirrings. Bottling took place on 21 December 2015 and total production amounted to 3000 bottles.

Composition

100% Semillon

Analysis

14.68% Alc
3.0 g/l RS
6.8 g/l TS
3.11 pH

Maturation

Drink now, but will mature with great benefit if stored under proper conditions. Released March 2016.

Tasting Note

Attractive light green colour. Nose shows intense citrus, white flowers, honey and spice. The wine is finely focused, complex and well balanced with a crisp acidity. Excellent with mussel soup, salmon, grilled Yellowtail and chicken. Stunning with seared tuna and scallops.

Winemakers Notes

"I remain intrigued by the Estate's ability to deliver Semillons with a wonderful acidity and pH (all natural). We always try to avoid malolactic fermentation, so that the lemony freshness of the wine is never disturbed and by using tight grained barrels with a blonde toasting, the impression of minerality is reinforced. Might just be the greatest Semillon on this planet!!"