



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON 2015

VINIFICATION

Wine maker description	A complex, medium to full bodied example of barrel fermented Semillon. A delicate potpourri bouquet with notes of quince and white pepper. A voluptuous mid-palate with rich notes of lanolin and vanilla custard reveal Semillon's structured character and inherent weight. A wine that will benefit from cellaring and a definite food companion.	
Varieties	100% Semillon	
Origin	Wine of Origin Stellenbosch	
Vinification details	The grapes were picked in early morning and transported 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 thereafter 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	6 th September 2016	
Analysis	pH 3.70 Residual sugar 2.2 g/l	Total acidity 5.8g/l Alcohol 13 %

PROVENANCE

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

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect	South West
Area	Semillon – 0.54 Ha
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	Semillon – 2001
Clones	Semillon – GD1
Balling at picking	Semillon – 23.5°B

