



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON

2016

VINIFICATION

Wine maker description	A complex, medium to full bodied example of barrel fermented Semillon. A delicate citrus perfume with whiffs of lemon meringue, yellow plum and white pepper. A voluptuous mid-palate with notes of kumquat, grapefruit and vanilla custard reveal Semillon's structured character and good length. 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 de-stemmed 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 10 months, before being lightly filtered and bottled.	
Date of bottling	6th September 2017	
Analysis	pH 3.24 Residual sugar 2.2 g/l	Total acidity 6.7g/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	

