



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON

2017

VINIFICATION

Wine maker description

A complex, medium to full bodied example of barrel fermented Semillon. A delicate orange blossom perfume with notes of yellow plum, passionfruit and tobacco leaf. A voluptuous mid-palate with hints of lime cordial, gooseberry and lemon cheesecake reveal Semillon's character and inherent weight. A wine that will benefit from cellaring and a definite food pairing partner.

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

26th September 2019

Analysis

pH 3.26

Total acidity 6.3g/l

Residual sugar 1.8 g/l

Alcohol 13.5 %

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

Ballage at picking

Semillon – 23.5°B



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