



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Semillon Noble Late Harvest 2012

Analysis:

Alc:	10.84%/vol
RS:	137.2g/l
TA:	5.9g/l
VA:	1.31g/l
pH:	3.64

WINEMAKERS COMMENTS:

Hand-picked on May 28th from a 0.96ha Semillon vineyard planted at Boekenhoutskloof in 1997. This vineyard is situated on the banks of the Franschhoek River and has the perfect mesoclimate for proliferation of *Botrytis cinerea*.

Whole bunches were pressed in a basket press and fermented in one new *Saury Immersion barrel*. Fermentation got initiated by *Laffort's ST-yeast* and was stopped after two months at a balanced TA:RS. After 30 months of maturation on gross lees the wine was sterile filtered into bottle.

TASTING NOTES:

The 2012 shows vibrant golden hues. Moderate botrytis on the nose with honeysuckle, apricot, grapefruit and lime. Struck flint and chalky undertones enhances its complexity. Extraordinary textured palate with mango, ginger and white peach. A refreshing acidity, purity of fruit and substance towards the finish shows tremendous aging potential for this vintage.