



BOEKENHOUTSKLOOF

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SEMILLON 2012

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FACT SHEET

Alcohol:	12.75%vol
RS:	1.3g/l
TA:	5.0g/l
VA:	0.37g/l
pH:	3.36

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Winemakers Comments:

Franschhoek's first Semillon vineyards were planted in 1902 on the alluvial soils of the Franschhoek riverbed with its high loam content. In 1942 there were more plantings on the sandy sites slightly further away from the river. These bushvines are planted 1.4m x 1.4m and yields 3.6ton/ha. The skin:pulp ratio of these old bushvines produces wines that are intensely complex, well-structured and have an unbelievable aging potential. Harvest started about two weeks later than average with the 1942 block being harvested on February 21st and the 110 year old vineyard ripening exactly one week later. The grapes are pressed as whole bunches with the juice settling for 24-48 hours. Half of the must is inoculated with CKS (spontaneous fermentation for the other half) to start fermentation in tank before it is transferred to barrel (after the density dropped by 2-3°B) where it finishes alcoholic fermentation. Before MLF starts, the barrels are topped and stored at 5°C. 95% new French oak is used, but because the maturation is done at such low temperatures, the extracting from the oak is minimal. During these 13 months the wine is never sulphured and no battonage is done. 5% Sauvignon blanc (matured in concrete egg-shaped fermenters) gets blended with Semillon to ensure an higher natural acidity and freshness.

Tasting Notes:

Lemon blossom, quince and white peach, with crushed seashell notes that adds to the liveliness of this wine. Cut straw and waxy tones develop in the glass which reveals its true complexity. The palate shows lime, delicate texture and an incredible salty mineral finish.

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