



BOEKENHOUTSKLOOF

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SÉMILLON 2013

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FACT SHEET

Alcohol:	13.10%vol
RS:	1.4g/l
TA:	5.2g/l
VA:	0.4g/l
pH:	3.34

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Winemakers Comments:

Franschhoek's first Sémillon 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 two block of bushvines are planted 1.4m x 1.4m and both yielded 5.4ton/ha. For the past three years Boekenhoutskloof also started experimenting with a block of Sémillon down the road, planted in 1936 with an even higher percentage of Sémillon Gris (12%). This site is at 380m above sea level and faces SE, which captures more natural acidity. This component was only used in the Boekenhoutskloof Sémillon since 2013. The skin:pulp ratios of these old bushvines result in wines that are intensely complex, well-structured and have an unbelievable aging potential. Harvest started about one week later than average with the 1936 and 1942 blocks being harvested on February 13th and the 111 year old vineyard ripening exactly one week later. The grapes are pressed as whole bunches with the juice settling overnight. Spontaneous fermentation starts in tank before transfer to barrel (after the density dropped by 2-3°B) where it finishes alcoholic fermentation at 16-18°C. Before MLF starts, the barrels are topped and stored at 5-8°C. Minimum sulphur is only used during pressing. 90% new French oak is used, but with maturation done at such low temperatures, the extraction from the oak is minimal. During these 13 months the wine is never sulphured and no battonage is done. 10% Sémillon matured in concrete egg-shaped fermenters was blended with oaked portion to lift the minerality and freshness. 612 cases were bottled.

Tasting Notes:

Yellow peaches and cream, an appley freshness, almonds and a pithy minerality. Waxy secondary flavours already adds to the complexity of this captivating wine. A strikingly tighter acidity compared to the past few vintages. White peach and an enticing viscosity fills a delicate frame with its typical salty mineral lift. Texturally it is up there with the 2008.

