



## BOEKENHOUTSKLOOF

# SEMILLON 2015

### FACT SHEET

|                 |           |
|-----------------|-----------|
| <b>Alcohol:</b> | 13.67%vol |
| <b>RS:</b>      | 1.6g/l    |
| <b>TA:</b>      | 5.0g/l    |
| <b>pH:</b>      | 3.4       |

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#### **Vineyard**

The Boekenhoutskloof Semillon has been predominantly sourced from one of the oldest vineyards in South Africa, planted in 1902 on alluvial soils with a high loam content. Grapes are further sourced from two other low yielding parcels also grown within the Franschhoek Valley and planted in 1936 and 1942 on original rootstock and traditional bush vines.

#### **Winemaking Philosophy (Vinification & Winemaker's Comments)**

The deep root system and high skin to pulp ratio of these old vineyards produce intensely complex, well-structured wines with an unbelievable ageing potential. It is important for us to respect the character of these unique sites and we follow a similar philosophy in the cellar. The grapes are whole bunch pressed and spontaneous fermentation takes place in barrique and concrete eggs. We mature our Semillon for 14 months at low temperatures without adding sulphur to ensure that we inhibit any malolactic activity. This year we elected not to blend in our usual small percentage of Sauvignon Blanc, but rather opted for a tiny percentage of Muscat d'Alexandrie to enhance an aromatic character on the nose.

#### **Tasting Notes**

The nose invites with its ripe mandarin orange, nectarine, angelica and peach blossom aromas. The intense citrus of the nose follows through onto a vibrant mid-palate, also showing lime, lemon verbena and lemongrass against a backdrop of fresh tangerine, orange peel and preserved lemon flavours with integrated acidity. The stone fruit character adds to the complexity on the palate and the slightly spicy finish with hints of quince and star aniseed compliments a very balanced wine.

