



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Semillon 2004

Alcohol	13.06%/vol	RS	1.6g/l
TA	5.3g/l	VA	0.30g/l
PH	3.28		

#### WINEMAKERS COMMENTS:

Our prize Semillon from a combination of 45 year, 60 year old and 100 year old Franschoek vines grown on the sandy valley floor just outside the town of Franschoek is acquired from a grower on a long term contract. The wine was cool fermented using selected yeast in 100% new Dargaud & Jaegle, Allier & Vosges barrels. No malolactic fermentation occurred and the wine was matured in our cold room at 8°C and left for 13 months without either batonnage or the addition of sulphur. The first sulphur was added at the final racking after 13 months in barriques. We blended approximately 5% of our own Sauvignon Blanc to the blend and this certainly lifts the tail of the wine. The wine was bottled in July 2005 with filtration and without cold stabilization; therefore tartrates may appear. The wine is kept back for a further 15 months after bottling prior to release.

#### TASTING NOTES:

Despite the extended time in oak, the cool temperature of maturation has allowed for complete integration of the wood. The wine exhibits very full, ripe, fruit character with a waxy, lanolin nose and palate. A delicious citrus profile is also evident on the palate. As with the previous vintage, our 2004 vintage is already very expressive and can be approached now, but it could be expected to develop further over the next five years, after which the wine will take on a developed nuttiness and expressive terpenols.

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