



# BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

## FACT SHEET

### Semillon 2005

Alcohol	13.49%/vol
RS	1.5g/l
TA	5.0g/l
VA	0.32g/l
PH	3.42

#### WINEMAKERS COMMENTS:

This wine has been made since 1997 using 3 vineyards which are all on the same property in Franschhoek with the oldest being planted in 1899. Unlike the new clone Semillon that is being planted today, these grapes are small and thick skinned and lack the pyrazines compared to the New World Semillon. In the winery the grapes and must are handled oxidatively. The fermentation and consequent maturation occurs in 100% new French oak barrels. The wine spent 13 months in barrique without any racking or batonnage. Malolactic fermentation is inhibited by barrel maturing the wine at low temperature in a cold room, thus retaining the malic acid. The wine was bottled without any cold stabilisation and matured a further 15 months in bottle prior to release.

#### TASTING NOTES:

The wine shows fresh green apple notes on the nose which will give way to a richer more waxy lanolin profile with further ageing. This is not a very expressive Semillon as one would expect from the New World with domineering asparagus and grassy flavours but rather a more delicate wine one would like to enjoy within a meal.

Judging from the 1997 Semillon we can safely say that our Semillon can last a decade!