



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Semillon 2007

Analysis:

Alc:	13.49%/vol
RS:	1.4g/l
TA:	4.7g/l
VA:	0.40g/l
pH:	3.48

WINEMAKERS COMMENTS:

Our oldest parcel of Semillon is sourced from a vineyard planted around 1900 on the alluvial soils of the Franschhoek riverbed with its high loam content. In 1942 there was more plantings on this sandy site. The wines from these old bushvines are intensely complex, well-structured and have unbelievable aging potential. The older block was harvested on February 15th with the vineyards on the sandier soils only ripening two weeks later. The grapes are whole bunch pressed with the juice settling for 2 days. The must is inoculated with CKS and the fermentation is initiated in inox before it gets transferred to barrel where it finishes alcoholic fermentation. Before MLF starts, the temperature in the cold room is dropped to around 8°C inhibiting any potential MLF activity. 100% new French oak is used, but because the maturation is done at such low temperatures, the extraction from the oak is minimal. During 13 months in oak the wine never gets sulphured and no *battonage* is done. When the wine was taken out of barrel, 5% 2008 Sauvignon blanc was blended in to enhance the vibrance and freshness.

TASTING NOTES:

This is one of the most expressive vintages during these early stages of the wine. Already plenty of green apple, pear and stonefruit is shown on the nose with attractive oaking undertones. Floral, citrus and mineral hints just add to the liveliness of this wine. The structure and core acidity of these century old vines are very evident on the palate. The lanolin and other tertiary flavours will develop even more, this will most definitely be one of the highlights in a Boekenhoutskloof Semillon vertical tasting.