



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Semillon 2008

Analysis:

Alc:	13.71%/vol
RS:	2.9g/l
TA:	5.7g/l
VA:	0.37g/l
pH:	3.40

WINEMAKERS COMMENTS:

The first Semillon 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. The wines from these old bush vines are intensely complex, well-structure and have unbelievable aging potential. The older block was harvest on February 29th with the vineyards on the sandier soils only ripening two weeks later. The grapes are press as whole bunches with the juice settling for 2days. CKS is used for inoculation and the fermentation starts in tank for 2-3°B before it gets transferred to barrel where it finishes alcoholic fermentation. Before MLF starts, the barrels are topped and put in a room that is kept at 8°C. 100% new French oak is used, but because the maturation is done at such low temperatures, the extracting from the oak is minimal. During these 13 months the wine never gets sulphured and no *battonage* is done. When the wine was taken out of barrel, 5% 2009 Sauvignon Blanc was blended in to enhance the vibrance and freshness.

TASTING NOTES:

2008 was an exceptional vintage for Semillon in the Franschhoek valley and this is evident in complexity of this wine. Lively pear, citrus zest, freshly cut apple and blossom on the nose with attractive, wet stone, spiced oak and nutty undertones. An impressive structure underneath a lovely combination of stonefruit amongst others. The 13 months of lees contact lead to a rich, textured, broad and rounded mouth feel, yet appealingly fresh from the core acidity. With the lanolin and other tertiary flavours that will develop even more, this wine will be one of the most complex and balanced ever to be produced from these 106 year old vines.