



BOEKENHOUTSKLOOF

FRANSCHHOEK · CAPE OF GOOD HOPE

FACT SHEET

Semillon 2010

Analysis:

Alc:	13.87%/vol
RS:	2.1g/l
TA:	5.4g/l
VA:	0.32g/l
pH:	3.35

WINEMAKERS COMMENTS:

Franschhoek's 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. These bushvines are planted 1.4m x 1.4m and yields 3.6ton/ha. The skin:pulp ratio of these old bushvines produces wines that are intensely complex, well-structure and have an unbelievable aging potential. The older block was harvested on February 10th with the vineyards on the sandier soils only ripening two days later. The grapes are pressed as whole bunches with the juice settling for 48 hours. CKS is used for inoculation and the fermentation starts in tank for 2-3°B before it is transferred to barrel where it finishes alcoholic fermentation. Before MLF starts, the barrels are topped and stored at 5°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 is never sulphured and no *battonage* is done. 7% Sauvignon blanc from the 2011 vintage is blended back to ensure an higher natural acidity and freshness.

TASTING NOTES:

Spiced-orange peel, peach blossom, cut straw and lemon marmalade that lasts for ages on the nose. Undertones of vanilla pod with hints of beeswax starting to develop. It shows a remarkable structure and tight mineral acidity underneath its weighty texture accentuated by the extended lees contact. Vibrant and fresh with massive citrus concentration.