



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON 2016

VINIFICATION

Wine maker description

A complex, medium to full bodied example of barrel fermented Semillon. A delicate citrus perfume with whiffs of lemon meringue, yellow plum and white pepper. A voluptuous mid-palate with notes of kumquat, grapefruit and vanilla custard reveal Semillon's structured character and good length. A wine that will benefit from cellaring and a definite food companion.

Varieties

100% Semillon

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were picked in early morning and transported to the cold container for overnight storage. The next day the grapes were first bunch sorted before being de-stemmed and the berry sorted. The berries went straight into the press, and the juice thereafter was settled for 3 days before being racked and inoculated for fermentation. The wine was fully barrel fermented and aged a further 10 months, before being lightly filtered and bottled.

Date of bottling

6th September 2017

Analysis

pH 3.24

Total acidity 6.7g/l

Residual sugar 2.2 g/l

Alcohol 13 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

South West

Area

2.21 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

2001

Clones

Semillon – GD1

Balling at picking

23.5°B



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