

## Stellenzicht Semillon Reserve 2003

SAA Inflight 2006 - First Class

Decanter Awards 2006 - Trophy, Regional White Single Varietal Trophy over \$10

SAA Inflight 2005 - Premium Class

Colour: Subtle yellow and gold.

Bouquet: Aromas of floral lime, herb-tinged fruit aromas with nuts and honey backed by subtle oak.

Taste: A full-bodied wine with honey, dry pear, peaches with a rich aftertaste that lingers for a long time.

Food-friendly, this wine shows best when served with seafood, poultry, pork chops and summer salads. Vintner's Advice Semillon is the ultimate food wine. It can match weighty fish and seafood dishes like sole meunière, trout with almonds, and deep-fried calamari. It is a most suitable partner to a wide range of flavourful dishes created from veal, poultry and smoked meat.

variety : | 100% Semillon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.16 % vol rs : 2.9 g/l pH : 3.14 ta : 5.5 g/l

type : White      wooded

pack : Bottle    closure : Cork

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**ageing :** The wine will reach its full potential in the next two to four years and hold with further cellaring.

**in the vineyard :** At ages of between five and fourteen years old, the vineyards from which the fruit were selected in crafting this wine are grown in decomposed granite at altitudes ranging between 230 - and 290 metres above sea level on a south-westerly slope. The vines are all grafted onto nematode-resistant Richter 99 and 110 rootstocks and are trellised onto five-wire fence-type trellises. Winter pruning was to two spurs and the vineyards yielded an average of 2.94 tonnes per hectare. One supplementary irrigation was given during the growing season in order to prevent excessive moisture stress in the vines.

**about the harvest:** The grapes were harvested by hand at 24,8° Balling at the end of February.



### Stellenzicht Wines

Stellenbosch

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