

Slanghoek Private Selection Semillon 2005

Bright and light yellow in colour. Nose typical green hints from cultivar. Full and dry with well integrated wood on the palate. Well balanced acidity with green pepper aftertaste.

Best enjoyed with seafood, chicken or stews.

variety : Semillon | 100% Semillon

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : alc : 13.1 % vol rs : 2.6 g/l pH : 3.32 ta : 7.09 g/l va : 0.30 g/l so2 :
125 mg/l fso2 : 45 mg/l

type : White **style** : Dry **body** : Medium **wooded**

pack : Bottle

in the vineyard : Supplier: P.P. du Toit (Jnr)

Appellation: Slanghoek

Area planted: 3,8 ha

Age of vines: 9 years

Rootstock: Richter 110

Clone: GD 121

Trellis system: 4 wire hedge

Irrigation: Drip

Vine density: 3,333 / ha

Soil: Deep, dark alluvial (Oakleaf)

Climate: Continental

about the harvest : Date: 10 February 2005

Type: Hand harvested

Yield: 11 tons / ha

in the cellar : Crushing/Destemming: Crushed and destemmed by machine working reductive

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 16 days

Malolactic (y/n): No

Lees contact / battonage: Yes, three months on fine lees

Other method of oak maturation (chips etc.): Wooded - 60% French oak barrels, 40% Stainless Steel

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

