

Haut Espoir Semillon Reserve 2006

This full-bodied wine has a crisp green colour. The flavours and aromas have layers of green apple and fynbos, carrying through to a palate showing lanolin and limes. Subtle changes to the oaking have imparted complexity and depth to the palate, which is crisp and dry. The finish is long, elegant and crisp.

Semillon is best enjoyed chilled as an aperitif at any time of the day. It can be partnered with a wide range of foods or snacks.

variety : Semillon | 100% Semillon

winery : Haut Espoir

winemaker : Nikey van Zyl

wine of origin : Franschhoek

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.2 ta : 6.45 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

ageing : This wine is released ready to drink and will continue to develop in the bottle.

in the vineyard : This 2006 Semillon was produced from single vineyard 17-year old vines sourced from a farm in the Franschhoek valley. Prior to ripening, the conditions were cool and dry, leading to development of excellent flavours on the vine.

about the harvest: The grapes were hand harvested in the coolness of early morning on 15 February and transported back to the cellar under cold conditions to retain freshness.

in the cellar : After de-stemming the grapes were pressed lightly, and left to settle for two days in cold tanks. The juice was racked to fermentation tanks and fermented until dry over 7 days at cold temperatures, to retain freshness and the fruit characters. Twelve percent of the wine was matured in French and Hungarian barrels, with the remaining matured on the lees in tank. Weekly batonage enhances the palate.

