

## Stellenzicht Semillon Reserve 2004

2008 Old Mutual Trophy Wine Show - Gold Medal (94/100)

Colour: A golden yellow with tinges of green.

Bouquet: Aromas of floral backed by grapefruit and lime with nuts and honey and a background of toasted oak.

Taste: A full-bodied wine with peach and honey flavours ending in a lingering aftertaste of fresh citrus and creamy butter.

The winemaker recommends serving it with seafood, poultry and summer salads. It loves anything smoked (especially fish and poultry) and handles well any creamy sauces.

variety : Semillon | 100% Semillon

winery : Stellenzicht Wines

winemaker : Guy Webber

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 3.8 g/l pH : 3.16 ta : 6.0 g/l

type : White wooded

pack : Bottle closure : Cork

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**ageing** : While the wine should keep fresh for a while longer, it is expected to reach its full potential at an age of around four to five years.

**in the vineyard** : At 16 years of age, the vines bearing the fruit from which this wine is crafted grow in decomposed granite at an altitude of 290m and on a slope facing predominantly south-west. The vines, grafted onto nematode-resistant Richter 99 rootstocks, trellised on a five-wire system, and received supplementary irrigation via a newly installed drip irrigation system. The vineyards yielded a low 4.09 tons per hectare in a vintage characterised as slightly cooler than the norm.

**about the harvest**: The grapes were harvested by hand on the 12th of March and at 24.2° Balling.

**in the cellar** : After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of yeast strains known as D47. Once fermentation was strongly underway, the must was transferred to barrels for the completion of the fermentation as well as for maturation on the leese. Malolactic fermentation was induced to add complexity to the wine although not allowed to reach completeness in order to retain some of the fresh natural acidity.



### Stellenzicht Wines

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