

Boekenhoutskloof Semillon 2006

Despite the extended time in oak, the cool temperature of maturation has allowed for complete integration of the wood. The wine exhibits very full, ripe, fruit character with a waxy, lanolin nose and palate. A delicious citrus profile is also evident on the palate. As with the previous vintage, our 2002 vintage is already very expressive and can be approached now, but it could be expected to develop further over the next five years, after which the wine will take on a developed nuttiness and expressive terpenols.

variety : Semillon | 100% Semillon

winery : Boekenhoutskloof Winery

winemaker : Marc Kent

wine of origin : Coastal

analysis : **alc** : 13.32 % vol **rs** : 1.4 g/l **pH** : 3.53 **ta** : 5.5 g/l **va** : 0.31 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

in the cellar : Our prize Semillon from a combination of 60 year old and 100 year old Franschhoek vines grown on the sandy valley floor just outside the town of Franschhoek is acquired from a grower on a long term contract. The wine was cool fermented using a selected yeast in 100% new Dargaud & Jaegle, Allier & Vosges barrels. Partial malolactic fermentation occurred naturally in barrel and the wine was matured in our cold room at 5Â°C and left for 12 months without either batonnage or the addition of sulphur. The first sulphur was added at the final racking after 13 months in barriques. We added approximately 8% of our own Sauvignon Blanc to the blend and this certainly lifts the tail of the wine. The wine was bottled in August 2003 with filtration and without cold stabilization; therefore tartrates may appear.