

## Boekenhoutskloof Semillon 2007

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This is one of the most expressive vintages during these early stages of the wine. Already plenty of green apple, pear and stonefruit is shown on the nose with attractive oaking undertones. Floral, citrus and mineral hints just add to the liveliness of this wine. The structure and core acidity of these century old vines are very evident on the palate. The lanolin and other tertiary flavours will develop even more, this will most definitely be one of the highlights in a Boekenhoutskloof Semillon vertical tasting.

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**variety :** Semillon | 100% Semillon

**winery :** Vinimark Trading

**winemaker :** Marc Kent

**wine of origin :** Franschhoek

**analysis :** alc : 13.49 % vol   rs : 1.4 g/l   pH : 3.48   ta : 4.7 g/l   va : 0.40 g/l

**type :** White   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** Our oldest parcel of Semillon is sourced from a vineyard planted around 1900 on the alluvial soils of the Franschhoek riverbed with its high loam content. In 1942 there was more plantings on this sandy site.

**about the harvest:** The wines from these old bushvines are intensely complex, well-structure and have unbelievable aging potential