

Stellar Reserve Semillon 2009

Has a pale golden green colour. The nose is a combination of mango, touts, beans, lemon curd and Spanspek (Honeymelon). The most noticeable feature of this wine is its silky mouth-feel. The flavours are of fig and lemon curd with a persistent acid backbone giving unbelievable length to a seemingly delicate wine. Despite being a 2009 wine, the colour is still very fresh and light and very little bottle age is detectable on the wine.

Scrambled eggs with smoked salmon, pasta with cream- or cheese-based sauce or seafood.

variety : Semillon | 100% Semillon

winery : Stellar Winery

winemaker : Dudley Wilson

wine of origin : Western Cape

analysis : **alc** : 13.94 % vol **rs** : 1.9 g/l **pH** : 3.33 **ta** : 6.8 g/l **va** : 0.39 g/l **so2** : 96 mg/l **fso2** : 15 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity **organic** **vegetarian**

pack : Bottle **closure** : Screwcap

ageing : It would seem as if this exercise was successful and has allowed Semillon's own character to reveal itself without the influence of wood or Sauvignon Blanc with which it is often made. The wine is a 2009 vintage and at date of last tasting in February 2011 has shown a distinct improvement on the young wine.

in the vineyard : This wine was made from ripe Semillon grapes from the Koekenaap region. This is in a cool area close to the sea up the West coast of South Africa. Some rain mid-season generated a bit of botrytis in the vineyard about 5%, which ended up as noble rot because of the dry weather that followed.

about the harvest : Date of harvest: March 2010
Hand harvest in the cool morning

