

## Ondine Semillon 2009

Colour: Yellow, lime green colour.

Aroma: Grassy with hints of green apple and herbaceous.

Flavour: Crisp acidity - citrus flavours.

Finish: Elegant wine with good balance on palate.

General: Semillon is often the blending partner of greater white blends. The style and quality achieved from our terroir was exciting, motivating us to bottle this wine as a single varietal.

**variety** : Semillon | 100% Semillon

**winery** : Ormonde Wines

**winemaker** : Michiel du Toit

**wine of origin** : Darling

**analysis** : alc : 13.32 % vol   rs : 2.6 g/l   pH : 3.48   ta : 6.7 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Fragrant

**pack** : Bottle   **size** : 0   **closure** : Cork

**ageing** : Optimum drinkability: 2010 - 2011

**about the harvest**: Grapes are handpicked at 22°B.

Harvest date: March 2009

**in the cellar** : Special care was taken not to pick bunches with botrytis as the vintages brought some infection. No skin contact was allowed, ensuring a vibrant green juice was extracted from the grapes. Fermentation was cold at 12°C with Vin 7 as the yeast used. Some lees aging on the fine lees was undertaken before bottling.

Bottling date: July 2009

