

## Rhebokskloof The Secret Corner Semillon 2010

This luscious Semillon shows aromas of freshly cut grass, figs, citrus and some waxy lanolin notes. A fresh, crisp acidity combined with well integrated French oak flavours create spicy creaminess on the palate as well as great depth and a lengthy, layered finish.

**variety :** Semillon | 100% Semillon

**winery :** Rhebokskloof Wine Estate

**winemaker :** Rolanie Lotz

**wine of origin :** Darling

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.53   ta : 6.1 g/l   so2 : 151 mg/l   fso2 : 37 mg/l

**type :** White   **style :** Dry   **wooded**

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

2013 Veritas Wine Awards - Silver Medal

**about the harvest:** Grapes were harvested in February 2010 at 24° B.  
Average yield: 8 tons/ha

**in the cellar :** Fermentation: 20% Fermentation in oak barrels  
80% Fermentation in stainless steel tanks  
Wine was kept on the lees (sur lie) and stirred (batonnaged) regularly.

Oaking: 300 L French oak barrels  
10% new oak used

Aging: 20% barrel aging for 8 months  
80% tank aging for 8 months

