

Goudini Semillon Reserve 2001

Outstanding depth and quality aromas with a tint of oak. This is a rising star. Blend of three months barrel fermented and tank fermented Semillon that combines cultivar aroma with a woody undertone to deliver a well balanced, full rounded wine. Full bodied and full flavoured to match, many layers of flavour - citrus and yellow peach fruit combine with toast and vanilla of oak to produce a big broad sweep of mouthfilling flavour. Interesting textural feel - a luscious creaminess with slight tannic grip that adds an extra dimension, the finish decidedly upbeat with slight sweetness from the alcohol. A fat full some and flavoursome wine.

variety : Semillon | Semillon

winery : Goudini Wines

winemaker : Hennie Hugo/Sias du Toit/Ben Jordaan

wine of origin : Rawsonville

analysis : alc : 12.19 % vol rs : 1.8 g/l pH : 3.33 ta : 5.1 g/l

type : White

pack : Bottle

Wine of Month Club February to March 2002 Tastings - 2nd of out 12 wines

in the cellar : Barrel fermented for 3 months.

