

## 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.

