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Franschhoek Vineyards Semillon NV

Pale gold and vibrant with expressive peach, lemon cream and orange blossom that follow to a luscious core of ripe tropical and tangy citrus fruit entwined with alluring winter spice from discernible yet discreet oak maturation. The supple mouth-feel makes this a voluptuous yet graceful wine with very pleasing freshness, complexity and length.

Best served chilled at 6° C to 8° C with or without food. The inherent complexity and grace of the wine begs for elevated enjoyment with grilled calamari, creamy mussels, roast chicken, veal picatta and soft white cheese.



variety : Semillon | 100% Semillon
winery : Franschhoek Cellar
winemaker : Richard Duckitt
wine of origin : Coastal Region
analysis : **alc :** 14.45 % vol **rs :** 3.8 g/l **pH :** 3.17 **ta :** 7.08 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Best enjoyed in the freshness of youth or up to a year.

Semillon has small plantings in the Cape, yet it is a varietal capable of much grace and beauty.

When our winemaker Richard Duckitt came upon a 75 year old block of bush vines, he could not resist experimenting with the rare and remarkable fruit. These vines struggle to ripen and subsequently produce tremendous structure and intricate appeal. This is a wine of born of passion and the amazing biography of these very old vines.

in the vineyard :
Vine age: The grapes are sourced from 2 vineyard sites.
The structural component comes from one of the oldest blocks in the Cape, planted in 1935. The second is a 16 year old vineyard yielding more aromatic flavourful fruit.
Climate: The 2012 season was punctuated by a long cool growing season that delivered tightly knit fruit concentration that promises tremendous potential in the wines.
Soils: The vineyards are planted on very particular soil types that are composed of sandy loam to allow for the optimum vine growth balance.
Trellis: The older block is bush vines and the younger block is trellised.

about the harvest: A harvest of small volumes but great quality picked by hand in January and February at an average ripeness of 22.5° B.
Yield: Between 2 and 4 tons per hectare.

in the cellar : Between 30% and 50 % of the grapes are allowed wild yeast natural fermentation with 9 months maturation on the lees in new and older oak barrels. Regular stirring of the lees by way of monthly battonage imparts richness and complexity.

Franschhoek Cellar

Franschhoek
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