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Franschhoek Cellar Semillon 2014

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 vanilla spice from discernible, but not overworked, oak maturation. Graceful and pleasing in freshness 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 : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy within 2 years from vintage.

Semillon is a lesser planted grape capable of much grace and beauty, and when we came upon a 75 year old block of bush vines, we 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 passion and an amazing autobiography 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 15 year old vineyard yielding more aromatic flavourful fruit.

Climate: The 2014 season had a long, cool ripening period that was excellent for quality.

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 trellised.

about the harvest: Harvested during February at an average ripeness of 25° B for full richly fuited yet soft styled wine.
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.

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Franschhoek
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