

Hildenbrand Estate Semillon 2001

The South African Trophy Wine Show 2002 - Bronze

This Semillon is made from bushvines, barrel fermented using only wild yeast. French oak matured for 7 months, green tinge, dry, fruity, gentle oak, long finish. Rich and firm structure.

variety : Semillon | Semillon

winery : Hildenbrand Estate Wine

winemaker : Reni Hildenbrand

wine of origin : Wellington

analysis : alc : 13.2 % vol rs : 1.5 g/l pH : 3.3 ta : 5.8 g/l va : 0.3 g/l

type : White

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in the vineyard : Varietal (clone): GD 1

Rootstock: 101-14

Date of plantation: 1999

Soil type: Westleigh/Glenrosa

Spacing: 1.4 x 2.75

Trellising: Bushvine

Pruning: 2 bud

Yield: 2 tons/ha

Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 6 February 2001

Grape sugar: 22.6° Balling

Acidity 6.9 g/l

pH at Harvest: 3.3

in the cellar : Yeast: Wild Yeast from grapes, no yeast added

Fermentation temperature: 16-24°C

Method: Full bunch pressing, 7 hours skin contact

Fermented in French Oak, 80% new and 20% second fill. Left on lees with batonage for 5 months. Matured for 7 months in barrels. No fining agent used.

