

GlenWood Grand Duc Semillon/ Sauvignon Blanc 2017

This wine has layers of stewed fruits, lanolin and spices on the nose and finish with a waxy, mouth-coating palate.

variety : Semillon | 80% Semillon, 20% Sauvignon blanc
winery : GlenWood Vineyards
winemaker : DP Burger
wine of origin : Franschhoek
analysis : **alc** : 12.5 % vol **rs** : 1.9 g/l **pH** : 3.36 **ta** : 5.5 g/l
type : White **style** : Dry **body** : Medium **wooded**
pack : Bottle,Box **size** : 750ml **closure** : Cork

in the vineyard :

Vine age: 22 years

Density: 2800 vines per hectare

Soil: Well-drained and lightly-structured Clovelly and Avalon 100% Dry-land management. Vines are planted 1.4m apart to avoid density as Semillon can be vigorous in growth. Intensive leaf and shoot management in October allows for even ripeness and enables shade for fruit concentration development. This is one of GlenWood's award winning vineyards.

about the harvest: Grapes were picked at 22.8°B.

Yield: 8.8 tons per hectare.

in the cellar : Grapes were picked at 22.8°B and given eight hours of skin contact before pressing to 1.4 bars of pressure. The juice was left to settle for two days before racking to barrel. Using only wild yeast, fermentation occurred over a two month period. The wine spent 15 months on the lees. Only 2nd and 3rd fill small French oak barrels were used. Sauvignon Blanc component blended in before bottling.

Production: 1412 750ml bottles

