

Savanha Semillon 2001

Hints of ginger and spice, ripe melon and tropical aromas. A full-bodied wine with pleasant acidity and long-lasting flavour.

variety : Semillon | Semillon

winery : Savanha

winemaker : Frans Smit

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.54 g/l pH : 3.24 ta : 6.25 g/l va : 0.30 g/l

pack : Bottle

ageing : 2 to 4 years from vintage.

in the vineyard : The vines are 12 years old and trellised. The vineyard location is in the cool Franschhoek valley with limited direct sunlight. This contributed to the high internal fruit quality and natural acidity. The vines yielded 8t/ha.

Soil: Black lime turf

Climate: Cool breezes blow through the valley

Average summer temp: 22°C

Average winter temp: 11°C

Annual rainfall: 621mm

Proximity to ocean: 30km

about the harvest: Harvest took place during mid-February.

in the cellar : The grapes were de-stemmed, crushed and settled as cold as possible for 3 days. Fermentation started at 7°C and stopped at 13°C after three weeks. The wine was fermented in wood and spent three months on primary lees.

