

## Wildeckrans Semillon 2002

This is a full, complex wine with a medley of pineapple, apricot, pear and boiled barley sweet aromas, a full palate with lots of character and depth, the finish is strong and lingering.

**variety :** Semillon | Semillon

**winery :** Wildeckrans Wine Estate

**winemaker :** Bruce Elkin

**wine of origin :** Overberg

**analysis :** alc : 13.5 % vol    rs : 1.5 g/l    pH : 2.86    ta : 6.2 g/l

**pack :** Bottle

John Platter Wine Guide - 4 stars

Veritas Awards - Silver

Robert Parker Wine Guide - 79 points

Wine Magazine - Best Value Selection

Swiss Airlines - Silver

**ageing :** This is a super cool climate Semillon prototype and will benefit from two to three years maturation in the bottle.

**in the vineyard :** These grapes were selected from a 1.4 hectare block of 4 700 vines planted in 1995. The vineyards are planted on a south facing slope at the foot of a long valley with cool air cascading down the slopes to provide an extra cool growing area.

This allows the grapes to reach physiologic ripeness slowly and steadily in order to lock in full fruit flavours.

**about the harvest:** The grapes were harvested on 25 February 2002 at around 24Â° Balling. All our Semillon grapes were early morning hand-harvested and brought into the cellar below 15Â°C.

**in the cellar :** Grapes were whole bunch pressed and fermentation was started in temperature controlled stainless steel tanks and transferred to French oak barrels at 12Â° Balling to finish fermentation. They were barrel-matured for a further three months.

The total production of this wine was seven barrels.

