

## Oom Pagel Semillon 2002

---

Opulent, with a fantastic texture, concentrated lemon, citrus blossom and green fig aromas, which follow through to the palate. Rounds off with spicy clove and vanilla oak flavours. Oom Pagel Semillon needs your finest culinary creations - this is for a special dinner.

---

**variety :** Semillon | Semillon

**winery :** Fairview Wines

**winemaker :** Anthony de Jager

**wine of origin :** Coastal

**analysis :** alc : 14.75% % vol   rs : 2g/l g/l   pH : 3.24   ta : 6.45g/l g/l

---

2002 - Silver at the International Wine Challenge 2003.

2002 - Silver medal at the Concours Mondial de Bruxelles 2003.

2001 - 4 1/2 stars John Platter Guide.

2000 - 5 stars John Platter Guide.

2000 - Bronze at the International Wine Challenge 2002.

2000 - Trophy for Best Semillon on Show, South African Trophy Wine Show 2002.

89 points in the Wine Enthusiast.

4 stars in the Wine Magazine.

Used during a demonstration at the London Good Food Show by Oz Clarke.

---

**ageing :** This wine will benefit from upto 5 years of cellaring.

**in the vineyard :** Semillon is grown at the foot of Paarl Mountain. The vintage was very warm and the grapes ripe. The wine is big, bold and extremely satisfying.

**about the harvest:** Semillon was harvested ripe at 25 degrees balling.

**in the cellar :** Whole bunch pressed before being barrel fermented in new medium toast oak barrels. The lees are stirred every week, and the wine completed malolactic fermentation. After 7 months in barrel the wine was lightly filtered and bottled.