

Wildeckrans Semillon 2003

Cool climate complexity and character derived from low yielding vines with subtle herbal and green pepper aromas. Characteristic crisp lingering finish.

We believe there are no rules, experiment to your hearts content. Chicken Medallions stuffed with Mushrooms, Bacon and Thyme, Chicken and Mushroom Pie, Pasta with Chicken, Sole with Tartar sauce, Tuna Dishes, Oysters, Nori Rolled Sushi, Buffalo Mozzarella.

variety : Semillon | 100% Semillon

winery : Wildeckrans Wine Estate

winemaker : Bruce Elkin

wine of origin : Overberg

analysis : alc : 13.5 % vol rs : 1.3 g/l pH : 3.11 ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **wooded**

pack : Bottle

****John Platter

ageing : 3 years.

in the vineyard : Area: Bot River, Ward Walker Bay

Soil type: Bokkeveld shale

Age of vines: Planted in 1995

Vine density: 3333

about the harvest: The grapes were harvested early in the morning on 26 February 2003, picked at 22.8Å° Balling.

Yield: Five tons per hectare.

in the cellar : Early morning harvested and gently pressed. Partially barrel fermented and matured for three months in French Oak barrels.

Production: 330 cases (10 barrels)

