

Boekenhoutskloof Semillon 2006

Alcohol:	13.32% /
pH:	3.53
VA:	0.31g / litre
RS:	1.4g / litre
TA:	5.5g / litre



WINEMAKER'S COMMENTS:

There are rumours of the 2006 vintage being perhaps the white wine vintage of the decade. We harvested all the fruit before the rains hit the CAPE WINE LANDS in late February, which meant we had clean grapes without disease and berry bursting. By avoiding the diluting effect of rain water we were able to harvest grapes with more concentration. It takes normally a few years of bottle maturation in order for the secondary and tertiary flavours to develop bringing richness and depth in the form of lanolin to the wine before it is of any particular interest. This cannot be said for our 2006 Boekenhoutskloof Semillon which is displaying a lot more primary fruit interest compared to previous vintages.

TASTING NOTES:

Fresh green apple notes with a strong citrus character dominate the nose of this wine. With time the rich waxy lanolin flavours will overpower these more primary fruit flavours. Well integrated oak adds to the depth and complexity of this wine. This is a white wine made to be aged up to a decade.



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