



Debutant Semillon

TASTING NOTES

VINTAGE: 2019

VARIETAL: Semillon

ORIGIN OF FRUIT: Franschhoek

VINTAGE NOTES

Semillon GD1 grapes grown on decomposed sandstone - and granite soils in the Franschhoek Valley.

WINEMAKING

The grapes are picked by hand and a percentage fermented on the skins before being aged in old small French oak barrels for 3 months before being blended with non-skin contact component before. Bottling then follows.

TASTING NOTE

Notes of nuts, floral hint of honeysuckle, accompanied by limey, zesty freshness on the finish.

ANALYSIS

Alc 11.7% | Residual Sugar 2.1 g/l | TA 7.6 g/l | pH 3.12

WINEMAKER

Wynand Grobler



RESPEK VIR
DIE
WINGERDE