



SEMILLON 2016



IN THE GLASS

An exquisitely complex nose of limes, orange marmalade and earthy notes, whilst the palate is full-bodied with a wonderful lanolin texture and a persistent finish.

IN THE CELLAR

This is a barrel fermented white wine with only 15% new French oak used with the balance consisting of seasoned oak. All barrels are 600 Liter in size to minimize oak characteristics. Barrel maturation is done over 10 months and during this period malolactic fermentation is inhibited. After bottling the wine is aged in bottle for at least 12 months before release.

TECHNICAL DETAILS

Alcohol: 14.23% Residual sugar: 3.1 g/l

Total acidity: 5.8 g/l pH: 3.27

Total SO₂: 116 mg/l

Closure: Screw Cap.

IN THE NEWS

Like each of its predecessors, this vintage is sure to garner similar respect, admiration and awards in the months to come. John Platter Wine Guide.