

Deetlefs Familie Sémillon 2018



Tasting notes:

Light lemon yellow colour. Aromas of lime orange peel, pineapple, quince, hawthorn floral, saffron, roasted almonds and hints of dried spices.

Lime acidity, dessert peach, quince, fleshy fruit, good acidity, full bodied good weight and structure on middle and back palate with balanced oaking that adds delicate spicy notes on the finish.

Food Pairing:

Red meats and heartier vegetable pastas.

Blend:

Sémillon 100%

Vinification:

Grapes were harvested by hand from old vineyards, only berries that are 30% smaller than usual were selected. The grapes are destemmed and given six hours skin contact before a light pressing. Settling overnight before racking into barrels. 60% is inoculated with cultured yeast while 40% undergoes spontaneous fermentation. 5% skin fermented Sémillon adds complexity and texture to the palate. The wine is matured for a total of nine months in 300 liter French oak barrels. 16% first fill, 16% second fill and balance in seasoned oak. The best barrels are selected for this special and rare take on Sémillon.

Area of origin:

Breedekloof

Analysis:

Alc.: 13.99%
RS: 4.0 g/l

Maturation:

4 – 8 years