



ZORGVLIEET

Semillon 2022

Tasting notes: The Zorgvliet Semillon is extremely complex on the nose: aromas of nectarine, chamomile, and white pear with hints of baked apple, honey and boegoe. The texture is saline yet characteristically oily, building in the palate to a mineral and textured finish. Expect canned asparagus to develop during ageing.

We bottle single Semillon only in exceptional vintages.

analysis: alc: 13.16% / ph: 3.23/ TA: 5.95g/L / RS: 1.54g/L / VA: 0.8g/L

Blend information: Semillon: 100%

Viticulture: The Semillon is grown in deep loamy soils on a cool south-east facing slope.

Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha.

Harvest notes: 2022 harvest see an increase in yields from 2021. A very wet Spring preceding the harvest, with heavy rainfall at the end of October and end of November This affected evenness of red cultivar flowering and veraison. White cultivars retained natural acid in the juice well. A cool December with some rains over Christmas.

In general, a cool and dry Jan - March - optimal weather for picking. A slightly later ripening season.

Winemaking notes: The grapes were crushed and destemmed. The juice was then pressed and briefly settled. Juice was transferred to older 500L French oak barrels and stainless tank. Cloudy juice was allowed to ferment spontaneously with minimal interference and with partial skin contact. Occasional lees stirring during malolactic fermentation was followed by sulphur addition and further aging up to 10 months total in barrel. Minimal filtration.

Ageing potential: This wine should improve with aging over a period of 3-5 years or more, if it is stored under optimum conditions.

Production: 1200 x 750ml

Pairing: A great partner to any fish or shellfish. Bouillabaisse would be lovely. Be adventurous and try it with mild Thai green curry.

