



ZORGVLiet

Semillon 2025

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: 13.46% / ph: 3.3/ TA: 5.8g/L / RS: 3.4g/L / VA: 0.52g/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: It was a dry post-2024 Autumn, followed by very heavy July rains. Our vineyard crew had their hands full with the strong vegetative growth during Spring 2024. A heatwave struck just after Christmas with minimal damage. January weather was favourable with cooler nights and no heat spikes. No recorded rainfall during the white grape harvest. Sauvignon blanc and Semillon were picked on long-term average dates. The acids were high and the juice quality very good.

Overall, a stunner of a vintage with exceptional quality whites and even better reds.

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. Minimal filtration.

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

Production: 2325 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.

