



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON 2023

VINIFICATION

Wine maker description

A fresh, greener take on this part barrel-fermented Idiom Semillon. Ethereal perfume of lemon and lime zest and saline notes combine with aromas of yellow custard, vanilla and white spices on the nose. Hints of green apple, pear, white peach, stone fruit and biscuit on the palate evolve into Semillon's typical waxy textured mouthfeel. A wine that will develop more structure from cellaring. A definite food companion. Enjoy with scallops, white meats, or dishes with cream sauces. Enjoy chilled.

Varieties

100% Semillon

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were picked in early morning and transported to the cold container for overnight storage. The next day the grapes were first bunch sorted before being destemmed and the berry sorted. The berries went straight into the press, and the juice thereafter was settled for 3 days before being racked and inoculated for fermentation. The wine was fully barrel fermented and aged a further 6 months, before being lightly filtered and bottled.

Date of bottling

11 August 2025

Analysis

pH 3.16
Residual sugar 4.8

Total acidity 6.8
Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

South west

Area

2.21 Ha

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

2001

Clones

SB – 316/317, Sem – GD1

Balling at picking

23.5°B

