



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SEMILLON 2024

VINIFICATION

Wine maker description

A delicate, aromatic example of barrel fermented Semillon. Subtle custard and lime cordial aromas with notes of cloves and white spices. Hints of prickly pear, capsicum and biscuit reveal Semillon's zesty, textured character and inherent structure. A wine that will benefit from cellaring and a definite food companion. Enjoy with scallops, white meats, or dishes with cream sauces.

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. This wine is made using a combination of 50% stainless steel and 50% French oak (1/3 first, 1/3 second, and 1/3 third fill French oak barrels) for a duration of 12 months.

Date of bottling

11 August 2025

Analysis

pH 3,25
Residual sugar 2.9

Total acidity 6,1
Alcohol 13.5%

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

