

NAUDÉ OLD VINES RANGE

SEMILLON 2016

A wise old Greek winemaker once told me: “Your job is to take a photo of this vineyard (ecosystem) and put that in a bottle”



BACKGROUND

Composition:	100%
Wine of Origin:	Western Cape
Vineyards:	Durbanville/ Stellenbosch



35-55 Years

CLIMATE / SEASON

The smallest in 5 years, due to a hot, dry growing season that impacted the yields. From October to January we had heat wave upon heatwave, which brought on an earlier harvest, forcing winemakers to visit the vineyards more regularly than previous years. Due to this, Ian had to pick earlier and judge that moment with especially careful consideration.

WINEMAKING & VINIFICATION

- Regular visits to vineyards, picked at optimum ripeness to showcase the terroir
- Picked in small crates and left overnight in cold room to bring temperature down to roughly 10 degrees Celsius
- Following day 100% whole bunch pressing – slow, soft press of whole bunches
- Juice straight to French oak barrels – from new to 3rd fill 500L – for natural fermentation
- Every vineyard kept separate to showcase the different terroirs
- Because nature has already done the work, the winemaking process is kept as natural as possible with minimal interference
- After natural fermentation began, wine is kept on the lees as long as possible because that's where all the flavours are captured and where the 'magic' happens
- I believe that if a vineyard is 35 years and older, it has its own story to tell, and my job is just to bottle that story
- Bâtonnage - or lees stirring - once a week
- Wine stays in barrel for 10 – 14 months

ANALYSIS: Alc 12% | RS 1.2 g/L | TA 5.4 g/L | pH 3.5 g/L

AGEING POTENTIAL

Due to the hardships the grapes endured on the vine, the flavours are more intense and their profiles more definitive. The grapes were a lot smaller in size, resulting in a rich flavourful experience.

The wine was released in 2018 and because of minimal interference and no additions, barring some sulphites, this classic wine has the potential to age for 30+ years.

BLENDING

Even though this is the same cultivar, it's a blend of terroirs. This vintage was a blend of Durbanville and Stellenbosch. The beauty of blending these two diverse terroirs is that it allows the winemaker to show how they complement each other to produce a true South African Semillon. We are blessed in the Western Cape to have diverse terroirs which can be used to blend a classic style wine that no one else in the world can replicate. My job is to find which old vines complement each other. Just before bottling I make up the blend to highlight the beauty of the specific vintage. .

RATINGS & ACCOLADES

“Made from Durbanville and Stellenbosch fruit, Semillon gives a much smaller window to pick if you want to capture the seductive green apple, lemon & lime zest vigour. The nose is full of green apple, white peach pastille fruit and delicate orange blossom notes. In the mouth it is full, broad and glycerol with the most delicious texture, twinned with lime cordial, citrus blossom, green apple, white pepper and vanilla pod spice. A wonderfully harmonious, generous wine that retains the intensity and linearity of Semillon but with extra concentration and almost Chardonnay palate power. A real triumph. Drink from release and over 20+ years. One of the best current examples of this variety on the South African market. Snap this up on release in South Africa in June.”

Wine Safari Score: 95/100 Greg Sherwood MW

John Platter - Shortlisted 5*

