

# NAUDÉ OLD VINES RANGE

## SEMILLON 2014

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”

# NAUDÉ

*Wines*

### BACKGROUND

Composition:	100% Semillon
Wine of Origin:	Western Cape
Vineyards:	Durbanville



### CLIMATE / SEASON

The harvest commenced later than normal, due to late, cold winter conditions and a cooler spring. But then, once the warmer February came, it accelerated and everything practically ripened in under 3 weeks. Semillon is one of those cultivars you really have to keep your hands on. South facing vineyard with a cool breeze from the Atlantic Ocean. To me, Semillon has a picking window of between 3 – 4 days. Because of the late season, this wine shows lower alcohol (11%) and good acidity.

### WINEMAKING & VINIFICATION:

- Regular visits to vineyards and picked at optimum ripeness showcasing 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 – second-fill 500L – for natural fermentation
- 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
- Bâtonnage, or lees stirring, once a week
- Wine remains in barrel for 10 – 14 months

### AGEING POTENTIAL:

This wine was released in 2015 and because of minimal interference and no additions, except for some sulphites, this classic wine has the potential to age for 20+ years.

ANALYSIS: Alc 11% | RS 1.8 | TA 6 | pH 3.2

### RATINGS & ACCOLADES

“Naudé Old Vine Semillon 2014 – Dusty, spicy wet grey slate, crushed gravel, green tinted fruit freshness. Layers of white fruit, white pepper, and mouthwatering stone fruits make for a crisp, electric palate with a spicy apple and herby green tea finish. Very classy. (93/100).”

**Gregg Sherwood MW – London**

“Naudé Semillon: Remarkable 2014 is crisp & fresh with less than 11% alcohol yet has firm backbone and sleek glossy texture from year French oak, imparting only a pinch of savoury spice to layers of lime & green fig, with intriguing saline edge”

**Platter 2016 (4.5\*)**

“It is obviously very well made and deserves, like great Semillon, to be given plenty of bottle age. In fact, although I would be happy to buy the wine, I would leave it until at least 2020 and ideally much longer. Bet it's great in 2030 but alas I will be long gone. To sum up. Good now but potentially outstanding in ten years plus.”

**One of our favourite, respected clients (UK)**