

Wildevorst

WINES

Wildevorst Semillon 2019



100% Semillon

Bush vine Semillon sourced from a vineyard on the Paardeberg. The grapes were destemmed upon arrival at the cellar and skin contact was allowed for three days before pressing off. The juice was wild fermented in old French oak barrels and matured on the lees for six months after fermentation.

Elegant aromas of capsicum, green peppercorn and white pepper are abundant and carries through to the pallet. Embodies a firm acidity and beautiful textured mouth feel. An excellent companion to food.

1054 bottles produced

Alcohol: 11.5%
Residual Sugar: 2.4g/L
TA: 7.2g/L
pH: 3.24