

  
**SHANNON**  
*vineyards*

## *Semillon*

**2012**

### *Technical Notes*

The grapes are chilled to 3°C. The bunches are sorted on a conveyor, destemmed and crushed. All transfers of grape must and juice in these early stages are attained using gravity. Selected parcels of the grapes undergo a period of skin contact, at 8°C to encapture favourable skin flavours. After a gentle pressing, the juice left to settle for a period of 72 hours at 2°C. Fermentation in barrel continues until the wine is dry. The Semillon is fermented on natural yeasts and matured for 3 months in 100% new French oak and bâtonnage (lees stirring) practised fortnightly.



### *Styling*

The focus of this wine is based on a vineyard component arising from unique low yielding Table Mountain Sandstone soils. Using natural yeasts, Shannon Semillon expresses a very distinctive musky nose combining ginger, quinine, lime zest, cardamom in a minerally and flinty style. The naturally fermented Semillon, matured on the lees, provides a fuller mouth feel and adds to the complexity of the wine. It is round on entry, then dense and concentrated in the middle, with a saline element giving the spice and citrus flavors a tactile feel that reminded one of an Old World version of this grape. This wine was vinified in a style that enhances the aging potential of Semillon.

### *Wine Analyses*

Alcohol:	13.21 %
Acidity:	6.9 g/l
pH:	3.27
Volatile Acid:	0.35 g/l
Residual sugar:	2.9 g/l

Clones planted:	GD 1
Rootstock:	Richter 110
Soil types:	Mostly quartz encrusted silica Table Mountain Sandstone.
Aspect of vineyards:	East facing slopes.
Ha planted:	0.5 ha
Planting distance:	2.2m x 1.5m
Vines per hectare:	3030 vines
Trellis system:	Vertical shoot positioning with 5-wire Hedge system with movable wires.
Irrigation:	Combination of drip and micro irrigation.
Average Production:	6-8 tons per hectare (40.5-54 hl/ha).
Harvest dates:	On average first week of March.
Altitude:	260 metres to 300 metres above sea level.
Temperature:	Average growing season temperature of a cool 17,5°C.
Rainfall:	Summers are dry with abundant rainfall, mostly in the winter months.

### *Vineyard Selection:*

# 16 SEM GDI: 100%