


SHANNON
vineyards

Semillon

2016

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 30% 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: 14 %
Acidity: 6 g/l
pH: 3.3
Residual sugar: 2.1 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%