

bizoe

handcrafted wines



Morningstar

Taking its name from the farm where these characterful *Sémillon* grapes are grown, the Morningstar is a striking example of the terroir specificity of this noble cultivar. When winemaker Rikus Neethling visited the Hunter Valley in Australia, famed for its *Sémillon*, he discovered that a lot of the region's plant material were originally from South Africa. This fuelled his passion for this intricate grape and encouraged him to develop its potential back home.

VITICULTURE AND VINIFICATION

Located in the Darling region on the Cape West Coast, you will find the tiny pocket of Morningstar vineyards that display unique maritime characteristics found only in this microclimate. The Morningstar vineyards yield small quantities of vibrant, expressive grapes which are harvested at optimum acidity and sugar levels. The vineyards are exposed to strong, cool coastal breezes that give the fruit a distinctive salty minerality. In the cellar, partial fermentation in concrete eggs is used to further enhance the flinty mineral notes and allow a slow, delicate extraction of flavour.

WINE DESCRIPTION

This wine is packed with lemon and lime flavours and has a fresh, zesty finish. Refreshingly low in alcohol, the well-defined primary citrus fruit gain a honeyed, waxy richness with bottle maturation, with hints of nuts and marmalade. This unoaked wine is exceptional with rich seafood dishes, such as mussels in a creamy white wine sauce or crayfish thermidor.

ANALYSES

Sugar: 2.4 g/l
Total acid: 5.8 g/l
pH: 3.51
Alcohol: 10.5% Vol

SEMILLON 2018