

bizoe

handcrafted wines



Robertsveipad

Winemaker Rikus Neethling has always had a soft spot for Sémillon and has spent much of career studying and experimenting with this fascinating grape. He likens the variety to a baby with outstanding capacity to grow in the bottle, and flavours that become more multidimensional and powerful as it becomes older.

VITICULTURE AND VINIFICATION

The grapes used to make the Robertsveipad Sémillon, is located on the road with the same name in the outskirts of Franschhoek. Here a tiny pocket of vineyards display unique characteristics found only in this microclimate. The vines are farmed for ultra premium quality which includes canopy control and hand-harvesting at optimal ripeness. In the cellar, cold fermentation takes place in a combination of stainless steel tanks and concrete eggs, the latter to ensure slow extraction and micro-oxygenation. The wine receives no oak treatment post fermentation, but is allowed a few months' bottle maturation to gain extra complexity prior to its release.

WINE DESCRIPTION

The wine shows ripe stone and tropical fruit flavours with a lime minerality on the nose and a fresh, crisp finish on the palate. The fleshy peach and candied pineapple notes are well balanced by a lively acidity, which makes this refreshing wine an ideal match for crunchy summer salads, especially fruit-infused ones.

ANALYSES

Sugar: 2.2 g/l

Total acid: 5.4 g/l

pH: 3.24

Alcohol: 11.0% Vol

SEMILLON 2018