



Bizoe Robertsvlei rd Semillon 2018



Vineyards

The vineyards is situated in Franschhoek. 23 years old vines and consist of only GD1 clones. Well drained lightly structured soil.

Winemaking

The Robertsvlei rd Semillon is 100% grapes from Franschhoek. Fermentation takes place in stainless steel tanks at low temperatures. The wine is kept on the lees for 10 months before bottling.

Analysis

Alcohol 11.0%
Total Acidity 5.4g/l
Residual Sugar 2.2g/l
pH 3.24

Winemakers notes

In Franschhoek you will find tiny vineyards that displays unique characteristics found only in this micro-climate. The wine shows stone fruit flavors with lime minerality on the nose and fresh crisp finish on the palate.