

Crossroad Semillon 2019

Keyword impression with evolution in the glass: green fig, herbal, mint, fennel, tinned peas, lime, slightly medicinal

Appearance

pale lemon

Nose

Medium intensity.

Aroma characteristics:

Primary: grassy, hay, canola field, abundant fruit yet shy to open up. Almost a more Sauvignon Blanc character with aromas of tinned peas, asparagus, snap peas, mint, lime fennel, dill, herb garden, sweet basil, some blossom and floral notes.

Palate

The wine is dry with a vibrant lemon-toned acidity. The wine has a medium alcohol, medium acidity and a medium body. Flavour characteristics of tart lemon and wildflowers persist with a herbal and slightly volatile character. Medium finish.

Conclusion and tasting assessment

Blending fruit from Darling and Franschhoek, there is undoubtedly a quirkiness about this wine. Fairly balanced, the acidity somewhat arrests the palate, quenching the fruit to display a melange of herbs and elderflower rather than fruit on both the nose and palate. That being said, the tangy intensity and austerity of the wine propose a style suited for savoury dishes that will lift the fruit for a sweeter display of aromatics.



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