

MORNINGSTAR 2018

Keyword impression with evolution in the glass: dried thyme, wet wool, dried lemon, terpenes, yellow plum, nectarine, tart, pebbly

Appearance

medium lemon

Nose

Medium-plus intensity

Aroma characteristics: Primary: young white flesh nectarine, hay, lime, green olive brine, chamomile, white pepper, white pear, gooseberry, bruised apple, fennel, dill, some dried herbs. Secondary: key lime pie, flaky lemon pastry. Tertiary: wet earth, wet leaves, truffle

Palate

Dry, structured medium acidity, medium alcohol and medium body, albeit the power of this wine lies in its well-groomed texture, adding a flinty, pebbly minerality. Medium flavour intensity with bright notes of nartjie, quince and lemon. Persistent medium-plus finish.

Conclusion and tasting assessment

If the Bizoe Morningstar 2018 could speak, it would be remembered for its eloquence. The wine is beautifully articulated in its superb balance of acidity, fruit and alcohol, yet gentle in expressing its Darling-origin and cultivar typicity. Three different clones were interplanted that builds the inherent character Semillon to a crescendo of aroma and flavour.

Reticent at first with herbal notes of fennel, bay leaf, hay, and preserved lemon. It evolves in the glass with welcoming aromas of freshly cut nectarine, green pineapple, and orange blossom. A few years of bottle age certainly added a waxy texture to broaden its shoulders without compromising its brightness. Enjoy the wine as it opens up like a wildflower at sunrise, reminiscent of fresh morning dew on chamomile flowers. A pithy citrus character persists on the palate, and the tense acidity is poised on a taut, pebbly texture, carrying the wine in length and flavour. True to Semillon, the wine is persistent with an orange marmalade bitterness and salt flakes trailing on the finish.



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