

MORNINGSTAR 2019

Keyword impression with evolution in the glass: green fig, pine forest, snap peas, cut grass, salt flakes, thatch, green pepper, capsicum, lime candy

Appearance

pale lemon

Nose

Medium intensity

Aroma characteristics:

Primary: green banana, yellow plum, jasmine, mint, cinnamon spice, sweet and sour starfruit, pineapple, a burst of blossoms, lemon talc, lemon sherbet

Palate

Dry with a zesty, confident acidity, medium alcohol and medium body.

The wine has a welcoming fruit sweetness with a delicate pithiness shaping the wine. Albeit more voluminous than 2018, the wine is sleek and perky. Flavour characteristics: nectarine, pineapple, ocean breeze, subtle saltiness, cool, pebbly and chalky aftertaste.

Conclusion and tasting assessment

What a beautiful wine. Unassuming at first with aromas of tinned asparagus, green banana, capsicum and sweet and sour starfruit, it evolves in the glass to share an alluring burst of jasmine, fynbos and citrus blossoms. In its youth, the wine opens up as it nears room temperature, displaying more lifted aromatics like ripe kiwi and cinnamon-dusted pineapple. The wine teases your palate, climbing in and out of its shell, sharing glimpses of itself at a time. In turn, the fruit sweetness on the palate is balanced with an authoritative acidity, anchored with a briny note adding persistence. Semillon lovers will appreciate the concentration of this wine, able to envision it ageing gracefully with more secondary and tertiary characters yet to develop.



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