Keyword impression with evolution in the glass: earth, thyme, dry bay leaf, mineral, wet wool, yellow plum, less fruit-driven, herbaceous

bizoe WINES

Appearance

pale lemon

Nose

Medium intensity

Aroma characteristics: Primary: lemon toned, ruby grapefruit, elderflower, and austerity of wet wool, wet stone, mint, fennel, old-world dustiness, an aromatic lift of sweet pea and jasmine perfume, reserved. Tertiary: earthy

Palate

The wine is dry with a medium yet tangy and zippy acidity. The wine has a medium alcohol, medium body and medium flavour intensity. Delicate flavour characteristics of grapefruit, wet stone and young yellow plum follows through for a lime-toned medium-plus finish.

Conclusion and tasting assessment

The Robertsvleipad Semillon hails from the sandy soils of Franschhoek, a defining origin of stellar Semillon. There is a delicacy about this wine that will go unnoticed if you don't take your time to discover it. The wine is still reticent for its age, weaved with soft aromas of lime blossom, lemon, grapefruit, fynbos, and dhania. As it evolves, gentle notes of Granny Smith, lime, thyme, flint, and ginger takes shape both on the nose and follow through on the palate. Albeit somewhat timid in aroma, the validation of quality lies in the mouthfeel. On entry, the flavour fills your mouth and pulls through to the back of the palate, leaving a delicious and tangy aftertaste. Finely textured and balanced with a smooth acidity, a pithy and savoury finish leaves the palate feeling refreshed and invigorated.

