

Robertsveleipad Semillon 2019



Keyword impression with evolution in the glass: dried proteas and fynbos, reserved, wildflowers, linear, tense

Appearance

pale lemon

Nose

The wine has a medium intensity

Aroma characteristics: Primary: dried flowers, a dry bouquet of fynbos and proteas, reserved, lemon, lime zest, grapefruit zest. Grass, dried herbs, subtle and shy fruit

Palate

The wine is dry with a medium yet mouth-watering acidity. Medium alcohol and medium body. Medium flavour intensity of dried herbs and pear. The wine has a medium-plus finish with lingering notes of pink lady and white skin nectarine.

Conclusion and tasting assessment

Semillon loves sandy soils, but this also contributes to its more subtle nuances. It is a cultivar that rewards your patience, and the wine only comes into its own with a broader midpalate after a few years in bottle. As a young wine, it is governed by subtle aromatics of orange peel, tangerine, tart green pear, thyme and just ripe nectarines. Executed with care to harness its gentle nuances, the acidity is beautifully balanced, offering a crunchy mouthfeel and a good length to compensate for the lower alcohol.

