



## BOEKENHOUTSKLOOF

### SEMILLON 2022

#### FACT SHEET

**Alcohol:** 13.2 %vol  
**RS:** 2.13 g/l  
**TA:** 5.38 g/l  
**pH:** 3.38  
**W.O.:** Franschhoek



#### Vineyards & Winemaker's Notes

Our Semillon is made from Certified Heritage Vineyards, which count amongst the oldest in South Africa. These three Franschhoek Semillon vineyards have acclimated to their terroirs, producing unique wines with intense depth and complexity. These old vineyards' deep root systems and high skin-to-pulp ratio produce intensely complex, well-structured wines with unbelievable ageing potential.

Two of the vineyards used for our Semillon, planted in 1902 and 1942, are unirrigated bush vines, growing on little to no slope in the ancient Franschhoek Riverbed. These vineyards are well established on alluvial soils with a high loam content. The third vineyard planted in 1936, is located further up the valley on a 45-degree south-facing slope, on decomposed granite and quartz soils. Some of the vines within these vineyards have naturally mutated from Semillon to Semillon Gris, which has a slight red hue and higher skin-to-pulp ratio. The Semillon Gris vines naturally require more ripening time and are only harvested during a second picking. We opted to use a small portion of historic Muscat d'Alexandrie, planted in 1902, to enhance the wine's aromatic character.

The winter conditions were generally favourable, leading to a cool growing season that resulted in small clusters and a tight berry set. Some rainfall during the growing period required careful vineyard management to address disease pressure in the valley.

It often appears that our old vines are less affected by heatwaves than younger vineyards, despite the thin skin of Semillon. This is a clear indication that these vines have fully adapted to the terroir, enabling them to withstand the challenges posed by varying vintages, such as heatwaves and high rainfall. The 2022 vintage stands as an exceptional expression of Semillon, demonstrating remarkable resilience and quality despite the challenging conditions.

#### Winemaking Philosophy (Vinification)

Grapes were whole-bunch pressed and spontaneously fermented in 225L *barriques* and concrete eggs. Maturation occurs at low temperatures, without sulphur additions, for 14 months: 70% in new French oak *barriques* and 30% in concrete eggs. This oxidative approach at low temperatures enables us to enhance our old vine Semillon's textural elements, creating exceptional structure in a wine that can certainly stand the test of time. The Muscat d'Alexandrie was skin-fermented and matured in clay amphora.

#### Tasting Note

Orange blossom aromatics, ripe peach and honeydew melon dominate an upfront nose, with savoury hints of dust, ginger spice and gentle lemon zest adding to its complexity. The citrus and stone fruit on the nose follow through with flavours of orange marmalade, preserved lemon and lime cordial. Clever oaky nuances bring richness, structure and texture to a fresh, vibrant mid-palate. The wine is medium to full bodied, with integrated acidity and focused intensity creating poise and balance. Blood orange, angelica, chamomile and spice linger on a slightly saline, soft, pithy finish.