



## AMERICAN WHITE WINE

Vintage: 2022

Location: South Africa

## PROFILE

Sémillon is a popular white grape of France. Although most notable for being an integral variety in White Bordeaux's, Sémillon is grown around the globe in both warm and cool climates. It is a thin-skinned grape, that offers only moderate levels of natural acidity.

Dictated largely by climate and the timing of harvest, Sémillon wines can range in flavor profile from ripe tropical fruits to light and zesty citrus fruits. This variety is another white that is often oak aged, adding layers of rich buttery notes similar to that of Chardonnay. Quick tip - oaked Sémillon wines are better suited for a slightly warmer serving temperature than their unoaked counterparts

## DETAILS

Bottling Date: 01/18/2023

Case Production: 25

ABV: 13.5

Residual Sugar: 0.8 %

Final TA: 6.8 g/L

pH: 3.02

Free SO<sub>2</sub>: 40 ppm

# Vintner's Select White Reserve - Sémillon -

Available in 750 mL bottles

## WINEMAKING

### FERMENTATION

8 days

Sémillon juice was imported from South Africa in the spring of 2022. Upon arrival, juice was racked into a stainless-steel tank and allowed to come up to temperature before the start of fermentation. Yeast for this fermentation was selected for its production of beta-glucosidase enzymes, which help increase both fruit and floral aromatics. After the completion of fermentation, the wine was racked off the lees and cold stabilized to help encourage settling and to remove tartrates prior to filtration

### AGING

6 months

This wine was aged in American oak barrels with a medium char toast for six months

## TASTING NOTES

### Aroma

Floral and warm oak aromatics that are playfully balanced and soothing

### Taste

Citrus and tropical fruits meld perfectly on the palate and are accompanied by a buttery pie crust finish

### Serving & Pairing Suggestions

Best served chilled at approximately 50°F. This wine pairs particularly well with fish or chicken dishes spiced with dill

## TASTING CHART

