

2020

POUND OF FLESH

BO-HOEK SEMILLON



LOKAIA

VINIFICATION

The grapes were hand-picked at low potential alcohol from Franschhoek's lowest-yielding commercial planting of Semillon before being carefully sorted and destemmed. Brief skin contact allowed for light phenolic extraction before the grapes were pressed and settled overnight. The juice was fermented in stainless steel with high turbidity to create richness and flesh. The wine was bottled just three months later to preserve the brightness and integrity of the Semillon grape. No oak influence and no malolactic fermentation.

THE VINEYARD

Franschhoek's Bo-Hoek region is home to this tiny Semillon vineyard. Planted in 1995, this dry-land vineyard consistently produces grapes of the highest quality.

TASTING NOTES

The nose on this Semillon has laser-like focus - steely minerality and bright lime zest abound. The palate shows fierce concentration and tension, which will allow this wine to develop over many years from vintage. The gentle phenolic structure and bright acidity give the finish immense length and salinity.

ORIGIN	Bo-Hoek, Franschhoek
GRAPE VARIETY	Semillon
BOTTLES PRODUCED	723
ALCOHOL	11.02%
RESIDUAL SUGAR	1.7 g/litre
ACIDITY	5.9 g/litre
pH	3.33



Lokaia PTY (Ltd)
PO Box 22, Franschhoek, 7690
Western Cape, South Africa
Reg no: 2020 / 689649 / 07

WEBSITE www.lokaia.com

ENQUIRIES info@lokaia.com