

2021

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. Four hours of skin contact in the press allowed for light phenolic extraction before the grapes were pressed and settled overnight. The juice was fermented with high turbidity to create richness and flesh. The wine was bottled just four 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 site consistently produces grapes of the highest quality and concentration.

TASTING NOTES

Steely and focused, the nose shows notes of lemon zest and grapefruit. There is stony minerality on the palate countered by bright acidity and a rich, pithy finish. The inherent complexity and brightness of this Semillon will allow it to be matured in the bottle for many years to come.

ORIGIN	Bo-Hoek, Franschhoek
GRAPE VARIETY	Semillon
BOTTLES PRODUCED	748
ALCOHOL	10.85%
RESIDUAL SUGAR	1.5 g/litre
ACIDITY	6.2 g/litre
pH	3.15



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