

2022

POUND OF FLESH

BO-HOEK AMPHORA SEMILLON



LOKAIA

VINIFICATION

This Semillon is sourced from a vineyard grown on rich, decomposed granitic Tukulu soils in the Bo-Hoek region of Franschhoek. Harvested at low potential alcohol, the aim is to capture the transition between austerity and extravagance - a balancing act of the highest order to preserve the fruit's natural acidity and to avoid excessive ripening. Once harvested, the juice is fermented in contact with the skins, utilising minimal-intervention winemaking techniques. A percentage of stalks were also used to provide a rudimentary filter for draining the resulting wine. After fermentation, the skin cap is covered with a layer of extra virgin olive oil and allowed to settle for 2 months in contact with the skins.

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 FROM WINEMAG.CO.ZA

Lime, green apple and white peach plus subtle notes of blossom and hay on the nose. The palate has a great core of fruit matched by arresting acidity, while the finish possesses the very slightest touch of phenolic grip. Pure and yet simultaneously delicate with great energy.

ORIGIN	Bo-Hoek, Franschhoek
GRAPE VARIETY	Semillon
BOTTLES PRODUCED	714
ALCOHOL	10.33%
RESIDUAL SUGAR	1.6 g/litre
ACIDITY	6.4 g/litre
pH	3.27



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