



Cape of Good Hope LAING Semillon 2010

HISTORY

Henk Laing, as well as the other two farmers on the Skurfberg, farms these vines himself and remembers being with his father harvesting here as a child. He has a deep understanding of his land, the vines, the weather, the animals and fynbos of his farm Trekpoort, a stretch of land between Lamberts Bay and Clanwilliam.

SITE

These meter high bush vines have survived the heat, red sand and little water for approximately 50 years to give us this intense, weighty wine with lots of character. The vines are planted between wheat fields, apricot trees, rooibos tea and fynbos mountains. Red sand on clay on the Skurfberg Mountain overlooking the Atlantic Ocean. Hot days, cool nights due to the proximity to the Atlantic Ocean and age of these bush vines contributes to ripeness with a high acidity.

WINE MAKING

The grapes were taken into the cellar and cooled to below 14 degrees Celsius. Bunches were hand sorted and whole bunch pressed. Fermentation took place in stainless steel. After ferment the Semillon was aged in very old French oak barrels. Ageing was determined by a taste for optimal balance and at just under 12 months it was removed and bottled.

TASTING NOTE

Abundantly complex aromatics: lemongrass and lemon verbena with gooseberry and granadilla adding a tropical tang. There's a subtle highlight of elderflower with just a touch of thatch and twist of white pepper. Lively fresh zesty lemon and lime leaf entry which fills out rapidly onto a broad, textured and creamy palate. A rich mouth feel, the tangy elderflower cordial note is picked up in its lovely balance of fruit and acid. Flinty, gravel minerality makes its presence felt on the long aftertaste. Loads of development potential ahead.



Henk Laing | 32° 00' 20.73" S 18° 42' 44.52" E |
Elevation 522m