



ONDINE SEMILLON 2008

Semillon is often the blending partner of greater white blends. The style and quality achieved on our terroir was exciting, motivating us to bottle this wine as a single varietal.

Description: Elegant and well balanced with juicy lime fruit and fresh acidity. Still youthful, this wine will mature in the bottle.

Style: Dry White Wine

Grape Varieties: 100% Semillon

Vinification: Grapes are handpicked at 22°B. Special care was taken not to pick bunches with botrytis as the vintages bought some infection. No skin contact was allowed, ensuring a vibrant green juice was extracted from the grapes. Fermentation was cold at 12°C with Vin 7 as the yeast. Some lees aging on the fine lees was undertaken before bottling.

Analysis: Alc: 12.1%; TA: 5.3g/l; RS: 1.5g/l; PH: 3.367

