



BOTANICA

WINES

THE MARY DELANY COLLECTION SEMILLON — 2017 —



IN THE VINEYARD

Wine of Origin : Elgin
Soil : Decomposed Table Mountain sandstone
Altitude : 300m

IN THE CELLAR

The grapes for this wine were hand harvested and whole bunch pressed to tank. The juice was cold settled for 2 days at 10°C, then fermented in 4th fill 400 litre French oak barrels. After fermentation, the wine was left in barrel on the fine lees for 9 months. No malolactic fermentation.

TASTING NOTES

Crisp and refreshing, with flavors of citrus and lemongrass backed by grassy herbal notes. Displays pure fruit and lively acidity, with a lovely textured finish.

ACCOLADES

Tim Atkin MW : 93 points
Platter's SA Wine Guide : 4.5 stars
Vinous (Neal Martin) : 90 points



Alc : 14%
TA : 6.0 g/l
RS : 5.2 g/l
pH : 3.2

Vegan friendly
Production : 1079 bottles

www.botanicawines.com

Devon Valley Road - Stellenbosch