

# Boekenhoutskloof

Sourced from historic vineyards, some planted as early as 1902, this Semillon combines aromatic richness, silky texture, and a fresh minerality that reflects the purity of the region.



## Semillon 2021

Franschhoek, South Africa

### Region and Vineyards

The Semillon grapes are sourced from **three Certified Heritage Vineyards** in Franschhoek, some of the oldest in South Africa. These vineyards have adapted uniquely to their terroirs, contributing to the wine's intensity and structure:

- Two vineyards, planted in **1902 and 1942**, consist of **unirrigated bush vines** located in the ancient Franschhoek Riverbed. These vines thrive on **alluvial soils rich in loam**, ensuring excellent water retention and vine health.
- The third vineyard, planted in 1936, is situated on a 45-degree south-facing slope with decomposed granite and quartz soils, lending minerality and complexity.
- Semillon Gris, a natural mutation of Semillon with a red hue and higher skin-to
  -pulp ratio, is selectively harvested for additional texture and depth. A small
  portion of Muscat d'Alexandrie, planted in 1902, enhances the aromatic
  profile of the wine.

The **2021 growing season** featured cool, wet weather and low evening temperatures, allowing for slow, even ripening. This contributed to the wine's minerality, freshness, and balance.

### Winemaking

The grapes were **whole-bunch pressed** and underwent **spontaneous fermentation** in **225-liter French oak barrels** (70% new) and **concrete eggs**. This oxidative approach at low temperatures, without added sulfur, enhances the wine's textural elements and allows for exceptional aging potential.

The wine was matured for **14 months**, with 30% of the wine aging in concrete eggs to preserve purity and minerality, while the remaining portion aged in oak for structure and complexity. The **Muscat d'Alexandrie** was **skin-fermented** and matured in clay amphora, adding a distinctive aromatic layer to the wine.



Alcohol:13,50%

Composition: 100% Sémillon







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#### **Tasting Notes**

- Color: Bright pale straw with luminous clarity.
- Aroma: Subtle and evolving, featuring notes of melon, acacia flower, kumquat, and delicate hints of ginger spice, jasmine, and apple blossom.
- Palate: Pure and elegant, showcasing flavors of poached pear, quince, starfruit, and fresh lemon, with subtle oak nuances adding depth. The medium-bodied palate is textured, with balanced natural acidity and hints of angelica and chamomile on a saline, slightly spicy finish.

#### Did you know?

Boekenhoutskloof's **Semillon vineyards** include some of South Africa's oldest vines, with roots that delve deep into the terroir to produce wines with extraordinary structure and complexity. The inclusion of **Semillon Gris** and **Muscat d'Alexandrie** highlights the estate's commitment to celebrating its viticultural heritage.

#### Wine Pairing Ideas

- **Grilled prawns with lemon and garlic butter**: The wine's bright acidity and minerality complement the sweetness of the prawns.
- **Roasted chicken with fennel and thyme**: The herbal and citrus notes in the wine enhance the savory flavors of the dish.
- **Soft goat cheese with honey and walnuts**: The wine's textured palate balances the creaminess and sweetness of this pairing.
- **Lemon tart with meringue**: The wine's fresh acidity and subtle spiciness align beautifully with the tartness of the dessert.

# 96 Decanter

#### Decanter (DCT): 96 Points (2021)

Aromatically enticing with daffodil, acacia blossom, lemon verbena, fresh pear, jasmine and quince; there is no doubting the poise, class and embryonic complexity in this grown-up, old-vine Semillon. The palate offers up a pleasant oiliness and is tapered, seamless and persistent with subtle background notes of candle wax and lemon zest. This is deft, confident winemaking from Marc Kent and Gottfried Mocke, and 2021 is a sensational vintage for this Cape icon, made with 97% Semillon from three Franschhoek vineyards, planted in 1902, 1936 and 1942. In addition, 3% of Muscat of Alexandria was fermented in amphora and added 'for acidity, not aromatics'. Whole bunch-pressed, spontaneously fermented and unsulphured during élevage, this is aged



#### Tim Atkin (TA): 96 Points (2021)

Boekenhoutskloof's world-class Semillon uses grapes from three distinct blocks in Franschhoek, planted in 1902, 1936 and 1942, combining these with 3% Muscat d'Alexandrie. Showing more acidity and restraint than the stunning 2020, and less of the struck match character, it has notes of lemongrass, custard and beeswax and a core of chiselled acidity. Needs more time. 2024-32







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James Suckling (JS): 94 Points (2021)



#30 TOP 100 WINES OF SOUTH AFRICA "Always an excellent semillon, textured and compact. Complex aromas of apricots, beeswax, Asian pears and hints of white chocolate. Some almonds. Medium- to full-bodied with a long, creamy finish. From old vines planted in 1902, 1942 and 1936. Drink or hold.



