



## RESERVE SÉMILLON | SAUVIGNON BLANC 2019

DENSITY 20°C	ALCOHOL VOL%	TOTAL EXTRACT g/l	RESIDUAL SUGAR g/l	SUGARFREE EXTRACT g/l	TOTAL ACID g/l	VOLATILE ACIDITY g/l	FREE SO <sup>2</sup> mg/l	TOTAL SO <sup>2</sup> mg/l	pH
0.9900	12.97	22.6	2.0	21.60	7.2	0.45	32	109	3.21

### PARTICULARS OF WINE

Vintage: 2019

Producer: Trizanne Signature Wines

Production Area: Elim

Cultivar(s): Sémillon 61% | Sauvignon Blanc 39%

Production: 5 000 Bottles



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Harvest started in the second week of February and continued for two weeks. The different parcels were whole bunch pressed and fermented 100% in old oak French 500L and 225L barrels. Extended lees contact before blending. Partly natural fermentation.

### TASTING NOTES

Rich aromatics of lime, white flowers and a touch of herbs. The Elim minerality is very apparent on the palate - layered with fruit and subtle wood spice. An elegant wine with incredible longevity and ample ageing potential.

61% Sémillon | 39% Sauvignon Blanc, 13.0% abv, Natural Cork Closure, W.O. Elim

