



SALT ROCK

— LA NINA SEMILLON GRI. —



WINEMAKER'S COMMENT:

Soon to be cult wine, this truly reflects what skin contact can do to this amazing grape variety.

VINIFICATION:

Grapes were handpicked at optimal ripeness during the early hours of the morning. The fruit was destemmed and allowed skin contact for 3 days before pressing to separate the juice. Spontaneous fermentation takes place in concrete egg. After fermentation wine was left on the lease for an extra couple month, Malolactic fermentation concluded naturally, and wine was racked off the gross lease. Wine is bottled with no filtration or stabilization.

SOIL & TERROIR:

This vineyard is in the Swartland region on the slopes of the Paardeberg. The unique climate with the altitude helps with a slow ripening period resulting in fruit packed with flavor.

TASTING NOTE:

Wine shows notes of stone fruit with underlying notes of cinnamon and has a lot of weight on the palate due to the skin contact. The concrete tank gives the wine some mineral persistence and truly shows the terroir of the unique site.

TECHNICAL DATA:

Alc.	12.48 vol%
Total Extract:	23.1 g/l
Res sugar:	1.1 g/l
T.A.:	5.6 g/l
V.A.:	0.48 g/l
pH:	3.34

FOOD:

Would go well with any cheese boards, fish, and creamy dishes.