



# Ondine

SOUTH AFRICA

## Ondine Semillon 2010

<b>Appellation</b>	Wine of Origin – Darling
<b>Varieties</b>	100 % Semillon
<b>Harvest date</b>	March 2009
<b>Analysis</b>	13.32% alcohol T.A. 6.7g/l pH 3.48 R/Sugar 2.6 g/l
<b>Fermentation</b>	Stainless steel – 18 days
<b>Bottling date</b>	July 2009
<b>Optimum Drinkability</b>	2010 - 2011
<b>Comments:</b>	
<b>Colour</b>	Yellow, lime green colour
<b>Aroma</b>	Grassy with hints of green apple and herbaceous
<b>Flavour</b>	Crisp acidity – citrus flavours
<b>Finish</b>	Elegant wine with good balance on palate
<b>General</b>	Semillon is often the blending partner of greater white blends. The style and quality achieved from our terroir was exciting, motivating us to bottle this wine as a single varietal.