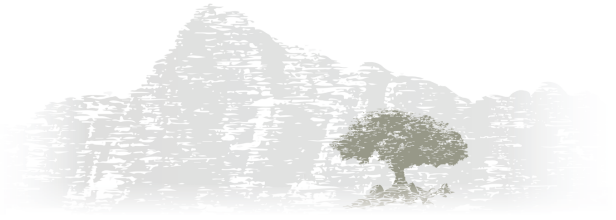


SILKBUSH

THE MOUNTAIN VINEYARDS



Silkbush Semillon/ Sauvignon blanc 2021 Winemakers Selection

Winemaker Notes

Our Winemakers Selection range focus on the selection of small batches of grapes from specific blocks, carefully vinified by the winemaker to create cultivar- and terroir specific wines.

This one was a joint project with Jeremy Borg from Painted Wolf Wines. We selected about two rows each of Semillon and Sauvignon blanc totalling 2 tons of grapes. We picked the two varieties on the same day. They were pressed whole bunch together, settled the juice and then split it between third fill oak barrels and a very funky clay amphora for fermentation. The wine then spent about 7 months in wood on fine lees before bottling.

What's in the name

Silkbush Mountain Vineyards hails its name from the Sybasberg (Afrikaans for Silkbrush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence its name. Just as special and unique as the Silkbush is, so is our soils, slopes, and vineyards. This is manifested in our wines – you can taste the unique mountain terroir.



Tasting Notes

Fresh limes, gooseberries, and green grass on the nose. A nice fresh, zesty acid from the Sauvignon blanc compliments the full round mouthfeel of the ripe Semillon to create a crisp yet lingering freshness with vanilla and dried peach tones from the wood.

Food pairing

This wine pairs very well with Chicken, Seafood, Pasta, Spicy food, and mature cheese.

Varietal composition:
Semillon/ Sauvignon blanc

Appellation:
Breedekloof

Alcohol: 12.5 %

Wine style
Dry 1 **2** 3 4 5 6 7 8 9 Sweet