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*Full bottle 1,444 g. Certified organic (Ecocert). From two vineyards planted in 2011 and 2017, south- and south-east facing. Head winemaker Jacques de Klerk tells me that none of the Radford team had much experience with Semillon, apart from blending it into Sauvignon: 'It has not been a variety that endeared itself to me', he explained, saying he found it was often too lean and austere. But he admired the textural element of Swartland Semillons, so when they bought the Radford Dale organic estate in 2021, with its 0.35 ha of Semillon, he decided to farm and vinify it for texture. When the grapes are peaberry size, they remove all the lower leafy canopy below and around the fruiting zone, exposing the bunches to gradually warming and intensifying sunlight. 'The right kind of sunlight on bunches at the right time means that the skins ripen in a way that allows us to do skin contact.' They crush, do two days of skin contact, then spontaneous fermentation. 'The juice is quite cloudy', and cloudy fermentations, he says, give the wine a different dimension.*

A Semillon as aromatic as this one is unusual. It has the fragrance of bergamot, of lemon-scented jasmine, of pale-yellow roses, of lemongrass. But as ethereal as it is on the nose, it is element and entity on the palate. The acidity forges the shape of the wine, like an orb, like a harvest moon rising, full and rich and gold turning silver-bright-white on the watch. It has the texture of pomelo peel, oils and pith: grip and slip and oil and rich bitterness. It has density and chew, a long ripe spine of fleshy sweet bitterness. The finish is salty, tangy and visceral. You will want to lick the glass out. **GV** (TC)

Producer	Radford Dale Organic
Cuvée	Revelation
Grape variety	<u>Semillon</u>
Appellation	Elgin
Region	Cape South Coast
Country	<u>South Africa</u>

Colour	White
Alcohol	13.5%
Score	17.5
When to drink	2024 - 2032
Published on	8 Dec 2023
Date tasted	8 Dec 2023
Reviewer	<u>Tamlyn Currin</u>
Stockist	£25 RRP imported by Les Caves de Pyrene