

D'Aria Lullaby

NLH



VINTAGE: 2013
VARIETIES: 100% Semillon
REGION: Durbanville, Western Cape
SOIL: Oakleaf 1, 2 and 3
TRELLIS SYSTEM: Perold
YIELD: 3 ton per ha
AGE: 9 years
ANALYSIS: Alc 13 % by vol
TA 7.1 g/l
RS 145.5 g/l
pH 3.49

VINIFICATION: Botrytised grapes were picked in mid April at 41 °Balling. Bunches were destemmed and macerated overnight in the press for maximum flavour extraction and juice recovery. After clarification, juice was fermented over 3 weeks in a 1000l tank. No malolactic fermentation took place and the wine was sterile filtered.

DESCRIPTION: Light golden in appearance the wine displays honey notes and dried apricots on the nose. The full sweet pallet is well balanced with a gentle yet fresh acidity which results in a lingering finish.

FOOD: Pairs well with cheese, dried fruits and baked desserts.



D'ARIA