



# BOTANICA

## WINES

### THE MARY DELANY COLLECTION SEMILLON — 2017 —



#### TASTING NOTES

Crisp and refreshing with citrus, grassy and lemongrass like flavors with a lovely textured finish.

Tim Atkins = 93

Platters Guide = 4.5 Stars



#### IN THE CELLAR

The grapes for this wine were whole bunch pressed to tank. The juice was cold settled for 2 days at 10C°. Fermented in 400 litre French barrels. After fermentation the wine was left on the fine lees in wood barrels 9 months.

Malolactic fermentation : None

Wood aging : 100% 4th fill barrels 9 months

Wine of origin : Elgin

Alc = 14%; TA= 6.0g/l; RS =5.2g/l; pH= 3.2

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[www.botanicawines.com](http://www.botanicawines.com)

Devon Valley Road - Stellenbosch