



Trizanne Signature Wines

2020

SÉMILLON-SAUVIGNON BLANC

Elim - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 60% Sauvignon Blanc - 40% Sémillon

Vineyard: The Berrio & Zotendal Farms (Elim)

Vine Age: 18-years-old

Soil Type: Gravel on clay, weathered shale and ferricrete

Viticulture: Practicing Organic

Fermentation: Native – 225L, 300L, and 500L French barrels (100% whole bunch pressed)

Skin Contact: None

Aging: 10 months in 20% new 225L, 300L, and 500L French barrels

Alcohol: 12.7%

pH: 3.31

Total Acidity: 7.1 g/L

Total SO₂: 123 ppm

Total Production: 357 cases

UPC: 6009900041513

Reviews

The WineMag | 95 points

Tim Atkin, MW | 92 points

About

Trizanne's time at Mosswood in Margaret River exposed her to the classic blend of Sémillon and Sauvignon Blanc. Upon returning home she knew eventually this would become a big part of her personal winemaking. At the time she was working for Klein Constantia and was able to dabble with the varieties then. Just three years after launching her eponymous label in 2008, her ideal site for this blend discovered Trizanne. The über-cool outlet of Elim was perfect for maintaining long hangtime without driving the alcohol or pH up too much. The pH is very low, but the total acidity is in a middle ground place due to immensely long hangtimes. The 2020 vintage showcases the reversal of the previous release with Sauvignon Blanc being the dominant variety rather than Sémillon.

The fruit comes from the Berrio & Zotendal farms in Elim. The 900+ million-year-old soils are some of the first to have broken off from Antarctica, and some of the oldest in the world. Harvest started the second week of February and lasted two full weeks. The different blocks were hand-harvested then whole-bunch pressed directly into 80% old 225L, 300L and 500L French oak barrels (the remaining 20% were new). The wines aged on the gross lees with battonage being implemented for the first month on a daily basis then aged sur-lie after the fact. After 10 months of aging the wine was racked to tank where it settled naturally. It was blended and bottled in December 2020 without fining and with a light sheet filtration and sulfur addition.

Tasting Note

Rich aromatics of lime, white flowers and a touch of herbs. The Elim minerality is very apparent on the palate – layered with fruit and subtle wood spice. An elegant wine with incredible longevity and ample ageing potential.