



Trizanne Signature Wines

2017

'RESERVE'

Sémillon - Sauvignon Blanc | Elim - South Africa



ORGANIC

VEGAN

Stats

Grapes: 52% Sémillon - 48% Sauvignon Blanc

Vineyard: Berrio Vineyards

Vine Age: 12-years-old

Soil Type: Ferricrete and quartzite with a bit of shale in the lower lying blocks

Viticulture: Practicing Organic

Fermentation: Primarily native – barrel fermented in 225L, 300L and 500L old French barrels

Skin Contact: None

Aging: 11 months in old 225L, 300L and 500L French barrels

Alcohol: 13.1%

pH: 3.25

Total Acidity: 6.9 g/L

Total SO₂: 136 ppm

Total Production: 416 cases

UPC: 6009900041513

Reviews

Platter's Guide | 94 points

Tim Atkin, MW | 94 points

Vinous | 90 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 fruit is entirely from the Berrio Farm 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 fruit came from three blocks in total and were hand-harvested then whole-bunch pressed directly a combination of old French 225L barriques, 300L tonneau and 500L demi-muid. 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. A few of the barrels struggled to finish fermentation due to the very low pH and cold cellar climate and were inoculated. After 11 months of aging the wine was racked to tank where it settled naturally and was bottled without fining and with a light filtration and sulfur addition. It was then bottle aged for an additional 10 months.

Tasting Note

Rich aromatics of grass clippings, lime, Granny Smith apple, fresh pears, hazelnuts and a little herb bouquet. The palate is fresh and shows great intensity and persistence. It has orange and lemon zest notes (with a bit of the pith) offering a welcome bittering component to counteract the fresh fruit flavors. The palate seamlessly leads into a finely detailed and elegant finish showing a more phenolic and round side with lingering acidity.