



CAPE MOBY SEMILLON

2022

APPELLATION

W.O. Western Cape
(Walker Bay)



AREA

RSA, Stanford, Western Cape



GRAPE VARIETIES

100 % Semillon



ALCOHOL LEVEL

11,0 %



AGEING POTENTIAL

10 years



PRODUCTION

1.111 bottles

STORY

This wine hails from the path of Ahab at the Cape still full of Good Hope, where in rarest moments the Cachalot Whales feed in the Agulhas current, wine and whales are the stuff of legends. Like Ishmael, with sure hands and a clear vision, the Springfontein family, together with Johst Weber's South African "daughter" Mariska Kammies bring you this bottled tale. It's a saga of cold nights, hot days, driving winds, and cool rain along the jagged coastline of Table Mountain Sandstone, softened granite, and dunes of purest chalk and limestone rocks.

WINEMAKING

Grapes were harvested by hand at the first signs of ripeness to bring in grapes with fresh fruit aromas and light texture. The grapes were fermented with indigenous yeast species in stainless steel tanks.

TASTING NOTES

Clean crisp, fruity, bright flavours of tropical fruits balanced with vibrant citrus lemon acidity with subtle hints. Wonderfully refreshing on the finish.

Grape Origin: Sourced from vineyards in Walker Bay

Average Yield: 78.99 hl/ha

Fermentation: 14 – 21 days fermentation in Stainless steel containers

Maturation: 10 months in 68% stainless steel and 32% third-fill barriques

Bottling Date: 23.02.2023

Dry Good: Bordeaux Shape, 460g, Screw Cap, Carton of 6

Alcohol: 11,0 %

Residual Sugar: 2,4 g/l

pH: 3,4

Total Acidity: 5,1 g/l

Total Extract: 18,4 g/l

Handcrafted bottled at Cape Moby Winery

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