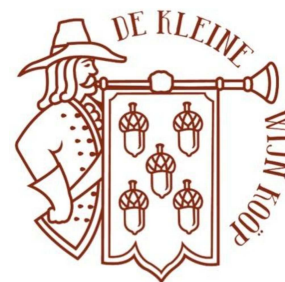


## PRODUCER

De Kleine Wijn Koöp (the little wine co-op) started out as just a few good oaks making awesome wines with cool labels, calling in winemaker friends to make each very limited batch cuvée. Now in the talented hands of winemaker Wynand Grobler, the range has gained greater focus and direction without losing any of the original irreverence and adventure. Given Wynand's experience in the valley, Franschhoek is becoming a bit of a calling card but like in the past the "little co-op" spreads its net far and wide seeking out great grapes across the beautiful and varied terroirs of the Cape winelands.



## VITICULTURE + VINIFICATION

With Semillon vineyards planted in Franschhoek in the early 1900s, it's no wonder that this region has become world famous for its Groendruif ("Green grape", the old Afrikaans name for Semillon). This comes from the oldest white grape vineyard in South Africa, planted in 1905. The grapes are picked by hand with natural fermentation taking place in old 225L French oak barrels. 25% Skin fermented for up to 4 weeks. One punch-down done daily on the skin fermented portion, then matured in small, older 225L French oak barrels for 4 months. Partial natural malolactic fermentation occurs. Very lightly oaked, just providing a structural component.

## TASTING NOTE

The Road to Santiago Semillon is made from a very old Franschhoek vineyard planted in 1905 (the oldest white grape vineyard in the country). The nose shows skin of lemon, lime and pineapple. The palate is thick-textured with a tangy acidity and a little phenolic grip.

## FACTS + STATS

WINEMAKER	WYNAND GROBLER
VARIETIES	100% SEMILLON
APPELLATION	FRANSCHHOEK
CLOSURE	NATURAL CORK
ALCOHOL	11.5%
SUGAR	2.1 G/L
TOTAL ACIDITY	7.6 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	87 MG/L
CASE SIZE	6

