

Steenberg Wooded Semillon 2006

Veritas 2006 - Bronze

Light gold with green hue. Made from very ripe fruit, this complex Semillon shows intense dried apricot aromas with a citrus (tangerine) zestiness that flows onto the palate. It has a pleasing smokiness and delicate lemongrass & lime aroma. Well-integrated oak flavours create a creaminess, which leads to a long, silky mouth feel.

variety : Semillon | 100% Semillon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.2 g/l pH : 3.00 ta : 6.6 g/l

wooded

pack : Bottle

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in the vineyard : Soil Type: Clovelly

Trellising: Elongated Perold

Age of Vines: 14 years

Pruning: Spur - 2 bud

Yield: 3.00 Ton/Ha

Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 24.5Â° Balling on 11th March 2006.

in the cellar : The grapes were crushed destemmed and pressed. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. After a few days of cold fermentation, the juice was racked to 225L French oak barrels for a period of warm fermentation. Malolactic fermentation was not encouraged to maintain freshness. The wine remained on the original fermentation lees for 4 weeks and was bÃtonnaged twice. The wine was then racked out of barrel and gently fined and bottled.



Steenberg Vineyards

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