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# Steenberg Semillon 2008

Light gold with green hue. Made from very ripe fruit, this complex Semillon shows dried apricot aromas with a citrus (tangerine) zestiness that flows onto the palate. Well integrated oak flavours create a caramel 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 :** 13.76 % vol **rs :** 2.3 g/l **pH :** 3.09 **ta :** 6.7 g/l **va :** 0.85 g/l **so2 :** 134 mg/l **fso2 :** 50 mg/l
**type :** White **wooded**
**pack :** Bottle **closure :** Cork

**in the vineyard :** Soil Type: Oakleaf/Clovelly/Avalon
Trellising: Elongated Perold
Age of Vines: 16 years
Pruning: Spur - 2 bud
Yield: 4 ton/ha
Rootstock: 101 - 14 MGT

**about the harvest:** The Semillon grapes are left to hang on the vine as long as possible to achieve the full ripeness that gives the wine its distinctive dry apricot and tangerine character. The grapes are machine harvested with sugar levels between 23 - 24° B on the day of harvest.

**in the cellar :** The clean juice was racked after settling in stainless steel tanks overnight. The fermentation began in tank to ensure a strong, healthy fermentation at a controlled temperature before going to new French oak barrels for the majority of the fermentation period. Fermentation in 225 liter barrels takes about 14 days after which the wine was left in barrel for a further 3 weeks – a total of 5 weeks from start of fermentation to removal from barrel. The Semillon underwent batonage once a week, after which it was racked from barrel, fined, stabilized and bottled.

## Steenberg Vineyards

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