

Steenberg Chardonnay 1999

This Chardonnay has pronounced traits of butterscotch with cream and citrus playing through the soft, distinctive flavour of French oak. Its subtle balance produces a rich complexity with a remarkable smooth finish.

variety : Chardonnay | Chardonnay

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

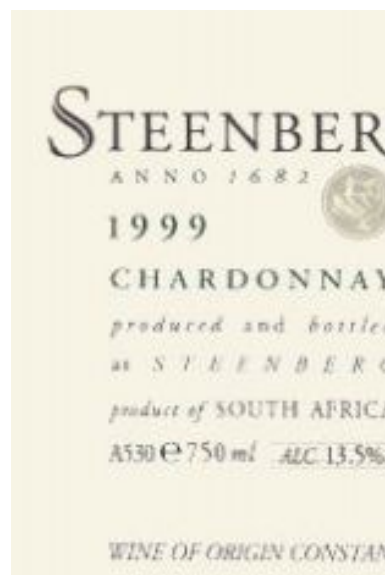
wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 1.7 g/l pH : 3.44 ta : 7.3 g/l

pack : Bottle

about the harvest: Harvested at 23.7Â°B. Pressed at 18Â°C.

in the cellar : The must was inoculated in tank and then transferred to 1st and 2nd fill 225 French wood for barrel fermentation. This must was lees stirred twice a week for the first 4 weeks and then once a week for 3 months. The wine remained on its original fermentation lees, without sulphur dioxide, in barrel for 6 months. Malolactic fermentation occurred in the 2nd fill barrel. After 6 months the wine was blended to tank. The wine was protein and cold stabilised and given a gentle filtration before bottling.



Steenberg Vineyards

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