

Steenberg Semillon 2009

Light gold with green hue. Very elegant flavours of apricots and lemon peel, reflective of the cool vintage, fade into a creamy textured palette with great elegance. Subtle oaky notes give the wine dimension and depth.

Best enjoyed with good food and good company.

variety : Semillon | 100% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal

analysis : alc : 13 % vol rs : 3.2 g/l pH : 3.04 ta : 7.1 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

ageing : Will reward cellaring exponentially.

in the vineyard : Cultivars: Semillon

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 17 years

Pruning: Spur - 2 bud

Rootstock: 101 - 14 MGT

about the harvest: Harvest Date: April 2009

Yield: 4t/ha

After a very long and cool ripening season the grapes were finally harvested on the 1st of April at 23.5° Balling.

in the cellar : The grapes were crushed and de-stemmed with no prolonged skin contact. The clean juice was racked after settling in stainless steel tanks overnight. Fermentation began in tank to ensure a strong, healthy fermentation at a controlled temperature, before going in to a combination of new and second fill French oak barrels, 225L as well as 500L barrels were used, for the majority of the fermentation period. The wine spent a total of 8 weeks in barrel before being racked in to a stainless steel tank where it spent the remainder of its time on the fermentation lees. Afterwards it was lightly fined, stabilized and bottled.



Steenberg Vineyards

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