

Steenberg Semillon 2010

Light gold with green hue. Ripe tropical fruit on the nose. Peach and apricots with hints of crème brûlée and lemon meringue on the palate, followed by quinces and tangerine on the aftertaste. Great structure and length with a soft creaminess that lingers. Will greatly reward cellaring.

Best enjoyed with good food and good company.

variety : Semillon | 100% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13 % vol rs : 2.9 g/l pH : 3.38 ta : 6.1 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2011 - Silver Medal
International Wine Awards 2011 - Silver Medal

ageing : Will reward cellaring exponentially.

in the vineyard : Cultivars: Semillon

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 18 years

Pruning: Spur - 2 bud

Rootstock: 101 - 14 MGT

about the harvest: Harvest Date: April 2010

Yield: 4t/ha

After a very long and cool ripening season the grapes were finally harvested on the 7 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 took place in a combination of new and second fill French oak barrels, 225, 500 and 600 litre. The wine spent a total of 8 months in barrel, with regular battonage before being racked into a stainless steel tank, where it was lightly fined and stabilized before bottling in December 2010.



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