

Steenberg Motif Muscat 2000

This blended wine of 70% Sauvignon Blanc & 30% Muscat Frontignan is fresh, floral and perfumed. It is off-dry, which will make the ideal partner to any picnic or alfresco lunch.

variety : Muscat de Frontignan | Blend

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.2 % vol rs : 6.2 g/l pH : 3.31 ta : 6.0 g/l

pack : Bottle

Veritas Awards 2000 - Silver

about the harvest: The Sauvignon Blanc was harvested at a sugar level of 22.8Â°B and the Muscat at 22.5Â°B.

in the cellar : The grapes were de-stalked and crushed and given a gentle pressing. The juice was pumped into stainless steel tanks, where it settled overnight. The clear juice was then racked off and inoculated with a cultured yeast. The fermentation temperature was controlled at 14Â°C and lasted for approximately 2 weeks. After both wines had completed their fermentations, they were blended, stabilised and given a light filtration before bottling.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com