

Steenberg Semillon Unwooded 2000

Light straw colour with a green hue. Made from ripe fruit, this complex Semillon shows ripe peach-pear aromas with a citrus zestiness that flows onto the palate. Well integrated fruit flavours create a fresh and rewarding finish.

variety : Semillon | Semillon

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 14,5 % vol rs : 1,8 g/l pH : 3,19 ta : 6,5 g/l

pack : Bottle

Veritas Awards 2000 - Silver

about the harvest: The grapes were harvested at sugar level of about 25^ÅB and crushed at 18^ÅC.

in the cellar : The temperature of the grapes was brought down to 14^ÅC through a heat exchanger. After pressing, the juice was allowed to settle clear overnight. It was then racked to a fermentation tank and inoculated with a cultured yeast strain. The juice fermented at 15^ÅC for 16 days.

Steenberg Vineyards

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