

## Steenberg Catharina White 2000

With hints of peppers and citrus on the nose and well integrated oak flavours on the palate, this wine compliments rich fish dishes, pastas and salads.

**variety :** | Blend

**winery :** Steenberg Vineyards

**winemaker :** Nicky Versfeld

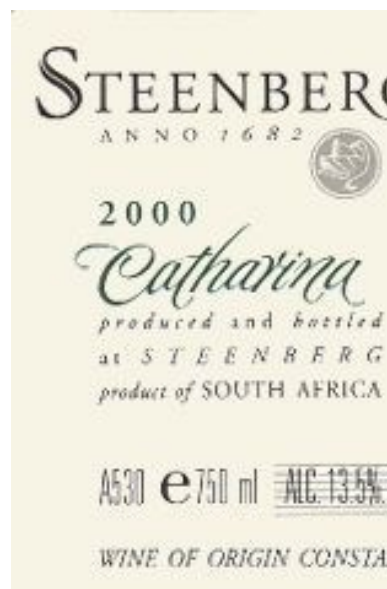
**wine of origin :** Coastal

**analysis :** alc : 13.96 % vol    rs : 2.4 g/l    pH : 3.24    ta : 7.0 g/l

**pack :** Bottle

**about the harvest:** A blend of 51% Sauvignon Blanc and 49% Semillon. The grapes were harvested at a sugar level of 24Â°B.

**in the cellar :** The grapes were then crushed and pumped into drainer tanks and then left on the skins for 12 hours. After pressing, the juice was left to settle clean overnight. The clear juice was racked and inoculated with a cultured yeast. Fermentation took place in stainless steel tanks and 225L French Oak barrels. This blend consists of 51% tank fermented Sauvignon Blanc and 39% tank fermented Semillon and 10% barrel fermented Semillon. The Catharina White was bottled early August 2000.



### Steenberg Vineyards

Cape Town

021 713 2211

[www.steenbergfarm.com](http://www.steenbergfarm.com)