

Steenberg Wooded Semillon 1999

Light gold with green hue. Made from ripe fruit, this complex Semillon shows ripe pear-peach aromas with a citrus zestiness that flows onto the palate. Well integrated oak flavours create a caramel creaminess which leads to a long, silky mouth feel.

variety : Semillon | Semillon

winery : Steenberg Vineyards

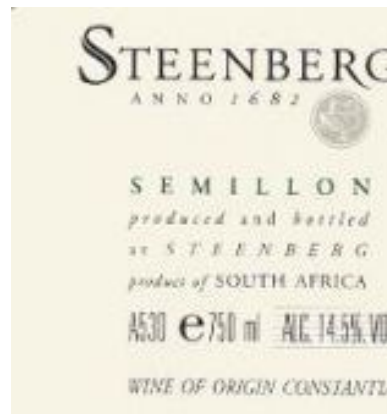
winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.41 % vol rs : 1.6 g/l pH : 3.4 ta : 5.65 g/l

pack : Bottle

Veritas Awards 2000 - Silver



about the harvest: The grapes were harvested at a sugar level of 22.8Â°B.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 5 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Immediately afterwards, the juice was racked to 225L French oak barrels for fermentation. Malolactic fermentation was encouraged in barrel. The wine remained on the original fermentation lees for 6 months. Batonnage occurred once a fortnight for the first three months and once a months for the remaining period.

Steenberg Vineyards

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