

Steenberg Chardonnay 1998

This Chardonnay has pronounced traits of butterscotch with cream and citrus playing through the soft, distinctive flavours of french oak. Its subtle balance produces a rich complexity with a remarkably smooth finish.

variety : Chardonnay | Chardonnay

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

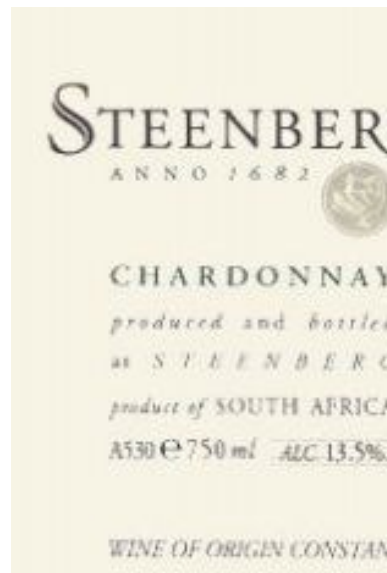
wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.3 g/l pH : 3.45 ta : 7.8 g/l

pack : Bottle

about the harvest: The grapes were harvested at 23Â°B and pressed at 20Â°C.

in the cellar : The must was inoculated in tank and then transferred to 1st and 2nd fill 2251 and 5001 French oak for barrel fermentation. The must was lees stirred twice a week for the first 4 weeks and then once a week for 3 months. The wine remained on its original fermentation lees with SO₂ in barrel for 6 months. Malolactic fermentation occurred in the 2nd fill barrels. After 6 months the wine was blended into tank and given a light filtration before bottling.



Steenberg Vineyards

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