

## Steenberg Semillon 2011

The wine is light gold with green hues in colour, with ripe tropical fruit and limes on the nose. Peach, apricots, lime and a hint of spice on the palate gives adds complexity, ending with a mineral core. Great structure and length with a soft creaminess that lingers, and fresh acidity lends length to the wine.

Best enjoyed with good food and good company.

**variety** : Semillon | 100% Semillon

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Constantia

**analysis** : **alc** : 13.5 % vol **rs** : 3.3 g/l **pH** : 3.02 **ta** : 7.1 g/l

**type** : White **style** : Dry **wooded**

**pack** : Bottle **closure** : Cork

**ageing** : Will greatly reward cellaring.

**in the vineyard** : Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 19 years

Pruning: Spur - 2 bud

Rootstock: 101 - 14 MGT

**about the harvest**: Harvest Date: April 2011

Yield: 5 t/ha

After a very long and cool ripening season the grapes were harvested on the 14th of April at 23°B.

**in the cellar** : The grapes were crushed and de-stemmed with no prolonged skin contact. The clean juice was racked after settling in stainless steel tanks overnight. Fermentation took place in French oak barrels, 50% new. Only 500 litre and 600 litre barrels are used. The wine spent a total of 8 months in barrel, with regular batonage before being racked into a stainless steel tank, where it was lightly fined and stabilized before bottling in December 2011.

Only 1000 x 6 cases were released.



## Steenberg Vineyards

Cape Town

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