

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

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