

## Steenberg Semillon Unwooded 2001

Light straw colour with a green hue. Made from ripe fruit, this complex Semillon shows ripe peach-pear aromas with a citrus zestiness that flows onto the palate. Well integrated fruit flavours create a fresh and rewarding finish.

**variety :** Semillon | Semillon

**winery :** Steenberg Vineyards

**winemaker :** Nicky Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.26 % vol   rs : 1.7 g/l   pH : 3.17   ta : 5.9 g/l

**pack :** Bottle

Veritas 2001 - Silver

Class Winner; S.A Reserve Champion - White Wine; Frank Myburgh Trophy



**in the vineyard :** Cultivars: Semillon

Soil type: Oakleaf/Clovelly/Avalon

Trellising: Elongated Perold

Age of vines: 10 years

Pruning: Spur - 2 bud

Yield: 10.92 Ton/Ha

Rootstock: 101 - 14 MGT

**about the harvest:** The grapes were harvested at sugar level of about 25° Balling on the 25 February 2001.

**in the cellar :** The grapes were crushed at 18°C. The temperature of the grapes was brought down to 14°C through a heat exchanger. After pressing, the juice was allowed to settle clear overnight. It was then racked to a fermentation tank and inoculated with a cultured yeast strain. The juice fermented at 15°C for 16 days.

## Steenberg Vineyards

Cape Town

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