

## 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 | Semillonwinery: Steenberg Vineyardswinemaker: Nicky Versfeldwine 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.

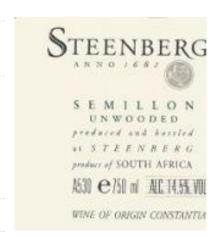
in the cellar: The grapes were crushed at  $18\hat{A}^{\circ}$ C. The temperature of the grapes was bought down to  $14\hat{A}^{\circ}$ C through a heat exchanger. After pressing, the juice was allowed to settle clear overnight. It was then racked to a fermentation tank and inoculated with a cultured yeast strain. The juice fermented at  $15\hat{A}^{\circ}$ C for 16 days.

## **Steenberg Vineyards**

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