

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

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