

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 25Ű Balling on the 25 February 2001.

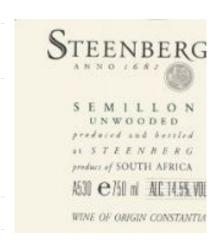
in the cellar: The grapes were crushed at 18°C. The temperature of the grapes was bought down to 14°C through a heat exchanger. After pressing, the juice was allowed to settle clear overnight. It was then racked to a fermentation tank and inoculated with a cultured yeast strain. The juice fermented at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

Steenberg Vineyards

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