

## Steenberg Catharina White 2001

The International Wine & Spirit Competition 2002 - Bronze

With hints of peppers and citrus on the nose and well-integrated oak flavours on the palate, this wine complements rich fish dishes, pastas and salads.

variety : | Blend

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.45 % vol rs : 2.3 g/l pH : 3.12 ta : 6.9 g/l

pack : Bottle

The International Wine & Spirit Competition 2002 - Bronze

Young Wine Show 2001 - Gold

2001 Veritas - Gold

in the vineyard : Cultivars: 51% Sauvignon Blanc and 49% Semillon

Soil type: Clovelley

Trellising: Elongated Perold

Age of vines: Sauv Blanc - 8 % 15 years, Semillon - 9 years

Pruning: Spur - 2 bud

Yield: 6.7 Ton/Ha

Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 24<sup>Â</sup> Balling from the 8th - 22nd February 2001.

in the cellar : The grapes were then crushed and pumped into drainer tanks and then left on the skins for 12 hours. After pressing, the juice was left to settle clean overnight. The clear juice was racked and inoculated with a cultured yeast. Fermentation took place in stainless steel tanks and 225L French Oak barrels. This blend consists of 50% tank fermented Sauvignon Blanc and 40% tank fermented Semillon and 10% barrel fermented Semillon. The Catharina White was bottled early August 2001.



### Steenberg Vineyards

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