

Steenberg Chardonnay Unwooded 2001

This Chardonnay has pronounced traits of lime, apple and pear with a lingering aftertaste.

variety : Chardonnay | Chardonnay

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.88 % vol rs : 2.5 g/l pH : 3.6 ta : 6.5 g/l

pack : Bottle

ageing : Young Wine Show 2001 - Silver Medal

Veritas 2001 - Bronze

in the vineyard : Cultivars: Chardonnay

Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 10 years

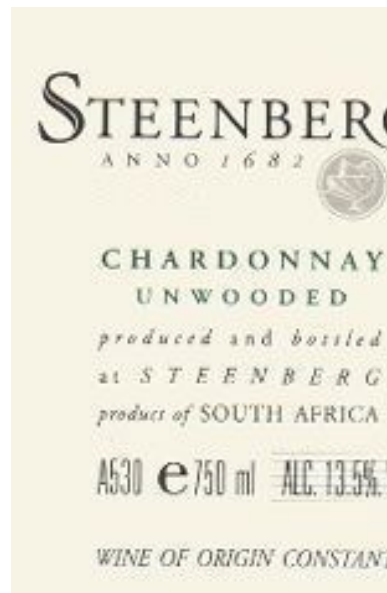
Pruning: Spur - 2 bud

Yield: 2.5 Ton/Ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at sugar level of about 24.2° Balling from the 17-18 February 2001.

in the cellar : The grapes were crushed at 18°C and the free run juice was pumped into settling tanks. The grape must settled at 14°C and was then racked into fermentation tanks, where it was inoculated with a cultured yeast strain. The must fermented for 12 days at 14°C.



Steenberg Vineyards

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