

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

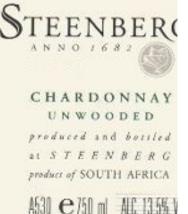
in the vineyard : Cultivars: Chardonnay Soil type: Clovelly Trellising: Elongated Perold Age of vines: 10 years Pruning: Spur - 2 bud Yield: 2.5 Ton/Ha Rootstock: 101 - 14 MGT

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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