

Steenberg Semillon 2014

This nuanced wine is white gold in colour tinged with green. It invites you in with a bouquet of lime blossoms, white grapefruit, green papaya and the characteristic Steenberg minerality. Elegantly structured, the wine is subtly unctuous whilst still displaying a nervy minerality enhanced by a bright acidity. The wine lingers on the palate long after the last drop and will increase in complexity and richness over the next decade.

variety : Semillon | 100% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Stellenbosch

analysis : alc : 13.18 % vol rs : 2.2 g/l pH : 3.36 ta : 5.5 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Cork

2016 Tim Atkin South African Wine Report - 93 points

in the vineyard : Soil Type: Clovelly

Trellising: Elongated Perold

Age of Vines: 10 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

about the harvest:

Harvest Date: March 2014

After a very long and cool ripening season the two blocks of Semillon were harvested at the beginning and end of March 2014 at 23°B.

in the cellar : The grapes were crushed and de-stemmed with no prolonged skin contact. The clean juice was racked after settling in stainless steel tanks overnight. Fermentation took place in a combination of new, second and third fill French oak barrels each comprising a third of the oak regime. Only 500L and 600L barrels were used. The wine spent 9 months in barrel before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling in February 2015.



Steenberg Vineyards

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