

## Steenberg Semillon 2015

Our 2015 Semillon is beautifully pale, bordering on translucent on the edges. Aromas of nettle and lime greet you upon first inspection. Notes of orange blossom, naartjie rind, fresh apricot and pithy ruby grapefruit emerge with the first swirl. Elegantly structured, the wine is subtlyunctuous whilst still displaying a nervy, stone-like minerality enhanced by a bright acidity.

**variety** : Semillon | 100% Semillon

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.3 g/l   pH : 3.28   ta : 5.7 g/l

**type** : White

**pack** : Bottle   **size** : 0   **closure** : Cork

2016 Tim Atkin South African Wine Report - 93 points

**ageing** : The creamy texture makes the wine linger on the palate long after the last drop and will increase in complexity and richness with age.

**in the vineyard** : Soil Type: Clovelly

Trellising: Elongated Perold

Age of Vines: 10 years

Pruning: Spur - 2 bud

Rootstock: 101 - 14 MGT

**about the harvest** : Harvest Date: February 2015

After a very long and cool ripening season the two blocks of Semillon were harvested at the beginning and end of February 2015 at 23° B.

Yield: 7.3 Ton/Ha

**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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