

Steenberg Motif Blanc Sec 2001

SAA 1st Class & Business Class

This delicate wine is a blend of Sauvignon Blanc and Semillon. A dry medium bodied wine, fresh & crispy full off flavour, with hints of pineapple and citrus It is crisp and dry with elegant fruit. This wine should be enjoyed in its youth. This wine can be enjoyed on its own or with white meats, seafood dishes, pastas and fish.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon

winery : Steenberg Vineyards

winemaker : Nicky Versveld

wine of origin : Coastal

analysis : alc : 12.12 % vol rs : 3.2 g/l pH : 3.23 ta : 6.1 g/l

pack : Bottle

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in the vineyard : Cultivars: Sauvignon Blanc, Semillon

Soil type: Oakleaf/Clovelly/Avalon

Trellising: Elongated Perold

Age of vines: 4 - 15 years

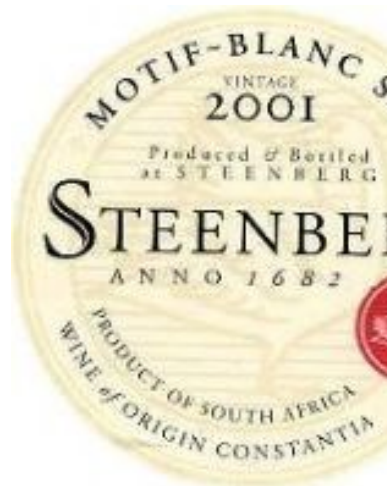
Pruning: Spur - 2 bud

Yield: 7.00 Ton/Ha

Rootstock: 101 - 14 MGT, Richter 110

about the harvest: The grapes were harvested at 21.3Â° Balling between 6th - 23rd February 2001.

in the cellar : The grapes were de-stalked, crushed and pumped into the press. After a very gentle pressing, the juice was pumped into stainless steel tanks where it settled overnight. The clear juice was racked off into the fermentation tanks where it was inoculated with cultured yeast. After the wine had fermented dry, it was racked off its lees, stabilised and given a light filtration before bottling.



Steenberg Vineyards

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