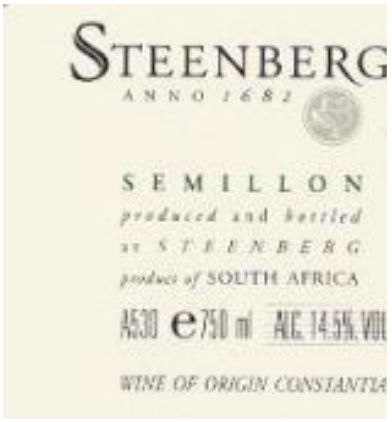
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Steenberg Semillon Wooded 2001

Light gold with green hue. Made from ripe fruit, this complex Semillon shows ripe pear-peach aromas with a citrus zestiness that flows onto the palate. Well-integrated oak flavours create a caramel creaminess, which leads to a long, silky mouth feel.



variety : Semillon | Semillon
winery : Steenberg Vineyards
winemaker : Nicky Versfeld
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 1.6 g/l **pH :** 3.2 **ta :** 5.9 g/l
pack : Bottle

in the vineyard : Cultivar: Semillon
Soil Type: Clovelly
Trellising: Elongated Perold
Age of Vines: 9 years
Pruning: Spur - 2 bud
Yield: 4.00 Ton/Ha
Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 23.8Â° Balling on the 22nd February 2001.

in the cellar : The grapes were crushed and then pumped into drainer tanks and left on the skins for 5 hours. After pressing the juice was allowed to settle clean overnight. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Immediately afterwards, the juice was racked to 225L French oak barrels for fermentation. Malolactic fermentation was encouraged in barrel. The wine will remain on the original fermentation lees for 8 - 9 months. BÃ¢tonnage occurred once a fortnight for the first three months and once a month for the remaining period.

Steenberg Vineyards

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