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Steenberg Semillon 2016

Our 2016 Semillon is a beautiful white gold colour. Aromas of citrus and pear blossom, sugar snappeas, vanilla pod, zesty tangerine and ripe, yellow stone fruit greet you upon first inspection. Lemon infused honey flavours along with white grapefruit, fresh apricot and dried herbs complete the sensation on the palate. Vibrant fruit concentrates the mid-palate, after which the wine broadens out with a rich texture and bright acidity. The creamy texture and slight spiciness linger on the palate long after the last drop.

variety : Semillon | 100% Semillon
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Stellenbosch
analysis : **alc :** 13.53 % vol **rs :** 3.5 g/l **pH :** 3.44 **ta :** 5.0 g/l
type : White
pack : Bottle **size :** 750ml **closure :** Cork

ageing : This Semillon will continue to evolve in complexity and richness with age.

in the vineyard : Soil Type: Clovelly
Trellising: Elongated Perold
Age of Vines: 9 - 24 years
Pruning: Spur - 2 bud
Rootstock: 101 - 14 MGT

about the harvest: Harvest Date: February 2016
After a very long and cool ripening season the two blocks of Semillon were harvested at the beginning and end of February 2016 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. Post-fermentation, the wine spent a further 9 months in barrel before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling at the end of November 2016.



Steenberg Vineyards

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