

Steenberg Semillon 2017

Our 2017 Semillon is a beautiful white gold colour. Aromas of citrus and pear, sugar snap peas, vanilla pod, zesty tangerine and ripe apricot greet you upon first inspection. Lemon-infused honey flavours along with white grapefruit complete the sensation on the palate. Poised fruit concentrates the mid-palate, after which the wine broadens out with a rich, almost waxy texture and bright acidity. A citrus and vanilla spice lingers on the palate long after the last drop.

variety : Semillon | 100% Semillon
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Stellenbosch
analysis : alc : 14.50 % vol rs : 4.3 g/l pH : 3.23 ta : 6.2 g/l
type : White taste : Fruity
pack : Bottle size : 750ml closure : Cork

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

in the vineyard : Soil Type: Decomposed Granite on Clay

Trellising: Elongated Perold

Age of Vines: 10 - 25 years

Pruning: Spur - 2 bud

Rootstock: 101 - 14 MGT

about the harvest: Harvest Date: March 2017

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: 8 Ton/Ha

in the cellar : After a very long and cool ripening season the two blocks of Semillon were harvested at the beginning and middle of March 2017 at 23.5° B. 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 35% new, 40% second and 25% third fill French oak barrels. 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 in December 2017.



Steenberg Vineyards

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