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Steenberg Semillon 2018

Our 2018 Semillon is a beautiful pale gold colour. Aromas of honey, stone fruit and ground spice greet you upon first inspection. Quince, persimmon and roasted almond complete the sensation on the palate. Poised fruit concentrates the midpalate, after which the wine broadens out with a rich, almost waxy texture and bright acidity. A citrus and floral spice lingers on the palate long after the last drop.



variety : Semillon | 100% Semillon
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 13.93 % vol **rs :** 2.8 g/l **pH :** 3.24 **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 and 25 years
Pruning: Spur - 2 bud
Rootstock: 101 - 14 MGT

about the harvest: Harvest Date: March 2018
After a very long and cool ripening season our two blocks of Semillon were harvested at the beginning and middle of March 2018 at 23.5°B.
Yield: 11 ton/ha

in the cellar : After a very long and cool ripening season our two blocks of Semillon were harvested at the beginning and middle of March 2018 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 10 months in barrel before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling in January 2019.

Steenberg Vineyards

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