

## Steenberg Motif Blanc Sec 2002

### SAA 1st Class & Business Class

This voluptuous wine is a blend of Semillon, Sauvignon Blanc and Chardonnay. A fresh, dry, full-bodied wine, full of flavour, with hints of pineapple and citrus. This wine should be enjoyed in its youth and can be enjoyed on its own or with white meats, seafood dishes, pastas and fish.

**variety :** Semillon | Semillon, Sauvignon Blanc, Chardonnay

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 13.87 % vol    rs : 3.2 g/l    pH : 3.43    ta : 6.8 g/l

**pack :** Bottle

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**in the vineyard :** Soil type: Oakleaf/Clovelly/Avalon

Trellising: Elongated Perold

Age of vines: 5 - 16 years

Pruning: Spur - 2 bud

Yield: 7.00 Ton/Ha

Rootstock: 101 - 14 MGT, Richter 110

**about the harvest:** The grapes were harvested between 22 - 24.5° Balling from the 6 - 27 February 2002.

**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

Cape Town

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[www.steenbergfarm.com](http://www.steenbergfarm.com)