

Steenberg Chardonnay Unwooded 2002

To be distributed by Siris Vintners only

This Chardonnay has pronounced traits of lime, apple and pear with a lingering aftertaste.

variety : Chardonnay | Chardonnay

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.2 ta : 7.0 g/l

pack : Bottle

2002 Young Wine Show - Bronze Medal

in the vineyard : Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 11 years

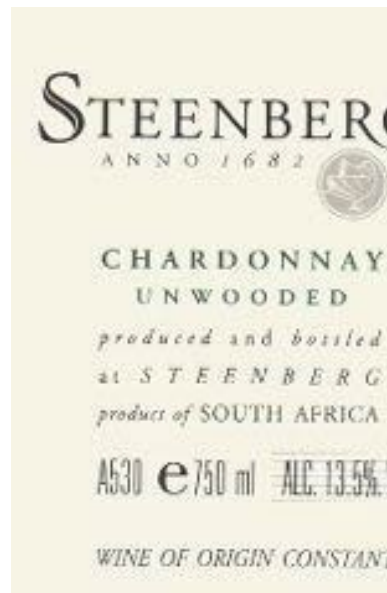
Pruning: Spur - 2 bud

Yield: 5 Ton/Ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at sugar level of about 24.5°Balling from the 27 - 28 February 2002.

in the cellar : The grapes were crushed at 18°C and the free run juice was pumped into settling tanks. The grape must settled at 15°C and was then racked into fermentation tanks, where it was inoculated with a cultured yeast strain and a warm fermentation took place at 19°C for 2 weeks.



Steenberg Vineyards

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