

Steenberg Semillon Wooded 2002

Available overseas only

Veritas 2002 - Double Gold

John Platter 2002 - 5 Stars

2002 Young Wine Show - Class Winner and Gold Medal

Light gold with green hue. Made from very ripe fruit, this complex Semillon shows ripe pear-peach aromas with a citrus zestiness that flows onto the palate. Well-integrated oak flavours create a caramel creaminess which compliments the typical lanolin oiliness and this leads to a long, silky mouth feel.

variety : Semillon | Semillon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 15.0 % vol rs : 2.2 g/l pH : 3.12 ta : 6.0 g/l

pack : Bottle

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in the vineyard : Soil Type: Clovelly

Trellising: Elongated Perold

Age of Vines: 10 years

Pruning: Spur - 2 bud

Yield: 4.00 Ton/Ha

Rootstock: Richter 110

about the harvest: The grapes were harvested at a sugar level of 25Â° Balling on the 27th February 2002.

in the cellar : The grapes were crushed and de-stemmed, then pumped into Bucher membrane presses. After pressing the juice was allowed to settle clean for 24 hours. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. After 3 days of cool fermentation, the juice was racked to new 225L French oak barrels to complete warm fermentation. The wine remained on the original fermentation lees for 6 weeks. BÃ¢tonnage occurred twice and then the wine was racked out of the barrels to retain the fresh vibrant SÃ©millon flavours.



Steenberg Vineyards

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