

Steenberg Unwooded Chardonnay 2003

This wine has intense pineapple, roasted almonds and golden delicious characters with a crisp refreshing acidity and a long biscuity finish on the palate.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.88 % vol rs : 2.5 g/l pH : 3.6 ta : 6.5 g/l

pack : Bottle

in the vineyard : Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 12 years

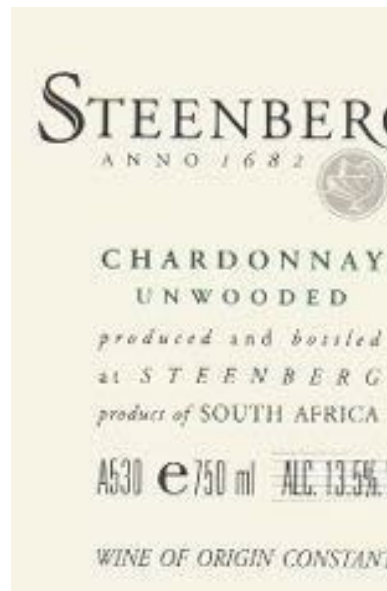
Pruning: Spur - 2 bud

Yield: 4 Ton/Ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at sugar level of about 23.5°B on the 26th February 2003.

in the cellar : The grape must settled at 14°C and was then racked into fermentation tanks, where it was inoculated with a cultured yeast strain. The must fermented for 16 days at 18°C. The wine was prepared oxidatively (no SO₂) and was left on the primary lees for 90 days (sur lies) to gain extra complexity and creaminess. The wine was bottled in June 2003.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com