



STEENBERG SEMILLON 2017

Our 2017 Semillon is a beautiful white gold colour. Aromas of citrus and pear, sugar snap peas, vanilla pod, zesty tangerine and ripe apricot greet you upon first inspection. Lemon-infused honey flavours along with white grapefruit complete the sensation on the palate. Poised fruit concentrates the mid-palate, after which the wine broadens out with a rich, almost waxy texture and bright acidity. A citrus and vanilla spice lingers on the palate long after the last drop. This Semillon will continue to evolve in complexity and richness with age.



	Viticultural Details	Cultivar	100% Semillon
		Harvested	March 2017
		Soil type	Decomposed Granite on Clay
		Trellising	Elongated Perold
		Age of vines	10-25 years
		Pruning	Spur - 2 bud
		Yield	8 ton/ha
Technical Data		Rootstock	101 - 14 MGT
		Alcohol	14.5%
		Residual sugar	4.3g / litre
		Total acid	6.2g / litre
		pH	3.23



Vinification

After a very long and cool ripening season the two blocks of Semillon were harvested at the beginning and middle of March 2017 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 9 months in barrel before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling in December 2017.