



STEENBERG SEMILLON 2019

Our 2019 Semillon is a beautiful pale gold colour. Aromas of lime, capsicum and apricot pith greet you upon first inspection. Quince, citrus and roasted almond 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 floral 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	February/March 2019
		Soil type	Decomposed Granite on Clay
		Trellising	Elongated Perold
		Age of vines	11 and 26 years
		Pruning	Spur - 2 bud
Technical Data		Yield	8.9 ton/ha
		Rootstock	101 - 14 MGT
		Alcohol	14.32%
		Residual sugar	2.6g / litre
		Total acid	6.1g / litre
		pH	3.17



Vinification

After a very long and cool ripening season our two blocks of Semillon were harvested at the end of February and middle of March 2019 at an average of 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 large format French oak barrels after which the wine spent a further 3 months on the gross lees. Post-fermentation, the wine spent a further 10 months in a combination of 36% new, 24% second, 32% third and 8% fourth fill French oak barrels for 7 months before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling in January 2020.