



STEENBERG SEMILLON 2020

Our 2020 Semillon is a beautiful pale gold colour. Aromas of apricot, cardamom and orange blossom greet you upon first inspection. Quince, hay bale and roasted almond complete the sensation on the palate. Poised, weighted 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	<i>100% Semillon</i>
	Harvested	<i>February 2020</i>
	Soil type	<i>Decomposed Granite on Clay</i>
	Trellising	<i>Elongated Perold</i>
	Age of vines	<i>14 years</i>
Technical Data	Pruning	<i>Spur - 2 bud</i>
	Yield	<i>12 ton/ha</i>
	Rootstock	<i>101 - 14 MGT</i>
	Alcohol	<i>14.76%</i>
	Residual sugar	<i>2.9g / litre</i>
	Total acid	<i>5.6g / litre</i>
	pH	<i>3.31</i>



Vinification

After a very long and cool ripening season our Semillon was harvested at the end of February 2020 at an average of 24.5°B for a fuller, more rounded wine. The grapes were crushed and destemmed with no prolonged skin contact. The clean juice was racked after settling in stainless steel tanks overnight. Fermentation took place in a variety of large format French oak barrels, after which the wine spent a further 2 months on the gross lees. Post-fermentation, the wine spent a further 10 months in a combination of 35% new, 28% second, 37% third and fourth fill French oak barrels before being racked into a stainless steel tank, where it was lightly fined and stabilised before bottling in mid-February 2020.