



STEENBERG
VINEYARDS

SEMILLON 2024

Our 2024 Semillon is a beautiful pale gold colour. Aromas of cinnamon and dried apricot and orange blossom greet you upon first inspection. There are also nectarine, dusty road and golden delicious notes. The palate shares much the same fruit profile as the nose though now with distinct custard and vanilla pod characteristics. 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.

VINIFICATION

After a very long and cool ripening season our Semillon was harvested at the end of February 2024 at an average of 24°B for a fuller, more rounded wine. 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 variety of 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 20% new, 20% second, with the balance third fill 500l and 600l French oak barrels before being racked into a stainless-steel tank, where it was lightly fined and stabilized before bottling in January 2025.

Cultivars	100% Semillon
Vintage	February 2024
Soil type	Decomposed Granite on Clay
Trellising	Elongated Perold
Age of vines	15 years
Pruning	Spur - 2 bud
Yield	12 ton/ha
Rootstock	101 - 114 MGT



Alcohol: 14.74% | Residual Sugar: 2.3 g / litre | Total Acid: 5.5 g / litre | pH: 3.24