

Steenberg Shiraz 2004

EXPOVINA Internationale Weinpraemierung Zurich - Gold

Veritas 2005 - Gold

This full bodied Shiraz is deep garnet in colour with hints of green peppercorns, fennel and vanilla on the nose. Firm structure and good balance between acid, tannins and fruit on the palate with a soft velvet finish.

This wine is the ideal partner to all roasted red meats.

variety : Shiraz | 100% Shiraz

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 2.6 g/l pH : 3.56 ta : 6.1 g/l

type : Red **style** : Dry **body** : Full **taste** : Fragrant

pack : Bottle

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ageing : This wine will continue to develop and should keep between seven and ten years.

in the vineyard : Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 9 years

Pruning: Spur 2 - bud

Yield: 5.00 Ton/Ha

Rootstock: 101 - 14 MGT; Richter 110

about the harvest: The grapes were harvested at 25Å° Balling on 31 March 2004.

in the cellar : After crushing, the grapes were pumped to tank and inoculated with yeast. The grapes fermented at 30Å°C for 5 days. Malolactic fermentation took place in 60% new French oak and 40% new American oak. The wine then matured therein for 13 months. After a gentle fining the wine was bottled unfiltered.

Steenberg Vineyards

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