

Steenberg Catharina Red 2003

SAA inflight 2006 - Economy Class

2006 SA Terroir Wine Awards - Top Red Blend

This full bodied, deep garnet wine is a unique Steenberg blend made in honour of Catharina Ras, our founder. It has a complex nose of lavender, spice and cedar wood with hints of cassis and firm ripe tannins on the palate.

variety : Merlot | 40% Merlot, 26% Shiraz, 19% Cabernet Sauvignon, 13% Cabernet Franc, 2% Nebbiolo

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.94 % vol rs : 3.1 g/l pH : 3.5 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

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ageing : This wine will benefit with careful cellaring.

in the vineyard : Soil type: Decomposed Granite/Clovelly

Trellising: Elongated Perold

Age of vines: 13 years

Pruning: Spur - 2 bud

Yield: 7.00 Ton/Ha

Rootstock: 101 - 14 MGT/Richter 110

about the harvest: The grapes were harvested at sugar level of about 24-25° Balling.

in the cellar : After destalking and crushing, the grapes were pumped into a stainless steel tanks and inoculated. The grapes were fermented on the skins for 7 days at a temperature of 30°C. After fermentation and pressing the wine completed malolactic fermentation in the barrel. After racking the wine spent 20 months in new French oak. A gentle egg white fining was done before bottling.

Steenberg Vineyards

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