

Steenberg Cabernet Sauvignon 2005

This full bodied red wine reflects distinct cassis and cigar box aromas, with ripe tannins complemented by gentle oak. The wine has a complex layered palate and will benefit from further cellaring.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Constantia

analysis : alc : 14.47 % vol rs : 3.0 g/l pH : 3.65 ta : 5.9 g/l

type : Red

in the vineyard : Soil type: Clovelly/Sterkspruit

Trellising: Elongated Perold

Age of vines: 14 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at sugar level of 24Â°B in March.

in the cellar : After de-stalking and crushing the bunches, the grapes were pumped into stainless steel fermentation tanks and inoculated with a cultured yeast. Fermentation temperature was controlled at 28Â°C. After the grapes had fermented dry, they were pressed and the wine then underwent malo-lactic fermentation. After malo-lactic fermentation was complete, the wine was then matured in new and second fill French oak barriques for 12 months.



Steenberg Vineyards

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