

Steenberg Shiraz 2006

This full bodied Shiraz is deep garnet in colour with hints of green peppercorns, coriander, 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 : 14.2 % vol rs : 2.5 g/l pH : 3.5 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine will continue to develop and should keep between 5 and 8 years.

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

Trellising: Elongated Perold

Age of vines: 10 years

Pruning: Spur 2 - bud

Yield: 5.00 ton/ha

Rootstock: 101 - 14 MGT; Richter 110

about the harvest: The grapes were harvested at 24Â° B in March 2006.

in the cellar : After crushing, the must was pumped to tank and inoculated with yeast. The grapes fermented at a maximum of 28Â° C for 7 - 10 days with pump-overs three times a day to extract colour and tannin. Malolactic fermentation took place in 60% new French oak and 40% new American oak. The wine then matured therein for 12 months. After a gentle egg-white fining the wine was bottled.



Steenberg Vineyards

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