

Steenberg Cabernet Sauvignon 2006

This easy drinking red wine is medium bodied with distinct ripe berry aromas, complemented by gentle oak. These aromas are carried through onto the palate creating a well-balanced, structured and rewarding wine.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Constantia

analysis : alc : 14 % vol rs : 2.6 g/l pH : 3.6 ta : 5.5 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : Soil type: Clovelly/Sterkspruit

Trellising: Elongated Perold

Pruning: Spur - 2 bud

Yield: 8 ton/ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at sugar level of 24° - 25° B in March 2006.

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 28° - 30° 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 French oak barrels for 12 months. The wine is always a blend of at least 85% Cabernet Sauvignon with the balance being Merlot.



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