

## Steenberg Shiraz 2007

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 : 14.0 % vol   rs : 2.5 g/l   pH : 3.45   ta : 6.7 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: 3 - 13 years

Pruning: Spur 2 - bud

Yield: 5.00 ton/ha

Rootstock: 101 - 14 MGT; Richter 110

**about the harvest:** The grapes were harvested at 24° B.

**in the cellar :** After crushing, the must was pumped to tank and inoculated with yeast. The grapes fermented at a maximum of 28°C for 7-10 days with pump-overs three times a day to extract colour and tannin. Malolactic fermentation took place in 70% new French oak and 30% new American oak. The wine then matured therein for 12 months. The wine was bottled after a gentle egg-white fining.



## Steenberg Vineyards

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