

## Steenberg Magna Carta 2007

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Sauvignon Blanc and Semillon meet in the enticingly perfumed aromas of orange blossom and tangerine supported by a fresh minerality. This wine's balanced structure and firm body with hints of lanolin, gives an elegant feel on the palate. Multiple layers of flavour coat the mouth and flow through into a lingering finish that delights and leaves you eager for the next sip.

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**variety :** Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 2.5 g/l    pH : 3.05    ta : 6.7 g/l

**type :** White    **style :** Dry    **taste :** Fruity    **wooded**

**pack :** Bottle    **closure :** Cork

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**Old Mutual Trophy Wine Show 2011 - Silver Medal**

2009 Johan Platter - 5 Stars

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### **in the vineyard :**

#### **Sauvignon Blanc**

Soil type: Clovelly

Trellising: Elongated Perold

Age of vines: 18 years

Pruning: Spur - 2 bud

Yield: 6 Ton/Ha

Rootstock: Richter 110

Clone: Weerstasie/159

#### **Semillon**

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 15 years

Pruning: Spur - 2 bud

Yield: 5 Ton/Ha

Rootstock: 101 - 14 MGT

Magna Carta is an expression of the very best of what Steenberg can produce. It is our great declaration of quality, terroir and elegance. The blend is made up of Sauvignon Blanc from our reserve block (60%) and barrel-fermented Semillon (40%).

**in the cellar :** The two varieties are harvested and vinified separately according to their unique style before blending. The Sauvignon Blanc Reserve portion is from a single vineyard of old vines harvested at sugar levels of 23,5°B. An eight to 24 hour soak before pressing extracts beautiful mineral and green tones from the Sauvignon Blanc while time on the lees post fermentation develops some fullness on the palate. The Semillon grapes are left to hang on the vine as long as possible to achieve the full ripeness that gives the wine its distinctive dry apricot and tangerine character. Sugar levels lie between 23 - 24°B on the day of harvest. The clean juice is fermented in 225 liter new French oak barrels after which the wine was left in barrel for a further 3 weeks - a total of about 5 weeks from start of fermentation to removal from barrel. The resulting Semillon is richly fruity with smoky overtones and a creamy palate.



## Steenberg Vineyards

Cape Town

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