

Steenberg Catharina Red 2006

This full bodied red wine reflects a fusion of the best red varieties on Steenberg: the dark earthy tones of Cabernet Sauvignon, the fresh minty character of Merlot and the spicy dark fruit of Shiraz. A touch of Cabernet Franc opens up the nose of the wine to reveal good fruit and the Nebbiolo adds a tail of dry tannin that completes the finish. These cultivars create a wonderfully complex aroma with elegance and structure on the palate.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 23% Shiraz, 17% Merlot, 5% Cabernet Franc, 2% Nebbiolo

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.6 ta : 6.3 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : The Catharina evolves beautifully in the bottle and can be aged for up to 8 years.

in the cellar : The blend is made up of the best barrels chosen from the best blocks in the cellar after 15 months. Once the blend is made up it returns to barrel for a further 5 months before bottling. Each cultivar is vinified separately in a traditional red winemaking style before going to barrel to age. On average the grapes were harvested at a sugar level of 23-25°B. The juice was fermented on the skins for 7 – 10 days allowing the temperature in the tank to peak at 30°C. Air was incorporated during pump-overs which occurred 3 times per day. After pressing the wine was transferred to new French oak barrels for malolactic fermentation and maturation. It then underwent a light egg white fining once blended and before being bottled.



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