

Steenberg Brut 1682 Chardonnay 2008

The Brut 1682 has aromas of fresh granny smith apples with overtones of freshly baked biscuits, and a creamy, yet fresh, mouth feel. It is a wonderful wine for all occasions, remaining crisp and refreshing on the palate without lacking fullness.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin :

analysis : alc : 11.5 % vol rs : 8.7 g/l pH : 3.12 ta : 6.9 g/l

type : Sparkling **style :** Off Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Chardonnay

Soil type: Weathered Granite

Trellising: 4 wire Perold

Age of vines: 14 years

Pruning: Spur - 2 bud

Yield: 2 - 7 ton/ha

Rootstock: Richter 99

about the harvest: The Chardonnay was picked by hand in January 2008 at low sugar levels of 17 - 19° Balling

in the cellar : The grapes were pressed whole bunch. The juice that is extracted is low in phenols, high in natural acidity and relatively neutral in terms of varietal flavour. This juice ferments with a strong strain yeast to form the base wine of the MCC. Once the base wine is stabilized it is fermented a second time in the bottle. This second fermentation creates the bubbles or mousse of the MCC. Post fermentation the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.



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