

Steenberg H.M.S. Sphynx Chardonnay 2010

Lemongrass, lime and buttered toast on the nose. The wine shows beautiful fresh lime notes on the palate, with slight creamy, buttery notes, from the brief wood contact. The wine will develop a further creaminess with bottle aging; will reward cellaring up to 5 years.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Robertson & Constantia

analysis : alc : 12.6 % vol rs : 2.0 g/l pH : 3.48 ta : 6.4 g/l

type : White **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Cultivar: Chardonnay

Harvest Date: March 2010

Trellising: Elongated Perold

Age of Vines: 14 - 22 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

about the harvest: Grapes sourced from Robertson and Constantia.

Yield: 6.0t/ha

in the cellar : Barrel fermented and aged for a total of 10 weeks in 100% new, small French oak barrels. Partial malolactic fermentation took place in barrel. Hereafter the wine was taken to stainless steel for a further 2 months, on fine lees, before it was fined and bottled.



Steenberg Vineyards

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