

## Steenberg Shiraz 2008

This full bodied Shiraz is deep garnet in colour with hints of white pepper, violets, spice and vanilla on the nose. It has a firm structure, with lots of ripe berry characters on the palate and a soft velvety finish.

Ideal partner to fillet au poivre and beef bourguignonne - in fact all red meats grilled over open flames.

**variety** : Shiraz | 100% Shiraz

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Coastal

**analysis** : alc : 15 % vol   rs : 3.5 g/l   pH : 3.55   ta : 6.2 g/l

**type** : Red   **style** : Dry   **body** : Full   **taste** : Fragrant

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

Veritas 2010 Wine Awards - Gold Medal

**ageing** : This wine will continue to develop and will reward cellaring up to 8 years. Enjoy!

**in the vineyard** : Cultivar: Shiraz (Syrah)

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 5 - 14 years

Pruning: Spur 2 - bud

Rootstock: 101 - 14 MGT; Richter 110

**about the harvest**: The grapes were harvested at 24° - 25.5° Balling

Harvest Date: March 2008

Yield: 5.00t/ha.

**in the cellar** : After harvesting the grapes were fermented in stainless steel tanks, with fermentation temperatures peaking at 28° C. Pump-overs were done three times a day to extract colour and tannin. The wine remained on the skins for a total of 10 days. Malolactic fermentation took place in 70% new French oak and 30% new American oak, with a maturation period of 12 months, after which the wine was bottled.



## Steenberg Vineyards

Cape Town

021 713 2211

[www.steenbergfarm.com](http://www.steenbergfarm.com)