

Steenberg Shiraz 1999

This full bodied Shiraz is deep garnet in colour with hints of green peppercorns, fennel and vanilla on the nose. Firm structure and good balance between acid, tannins and fruit on the palate with a soft velvet finish make this wine the ideal partner to all roasted red meats.

variety : Shiraz | Shiraz

winery : Steenberg Vineyards

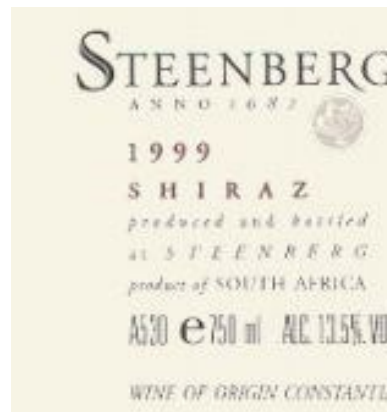
winemaker : Nicky Versfeld

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 2.2 g/l pH : 3.6 ta : 5.5 g/l

pack : Bottle

Veritas Awards 2000 - Bronze



ageing : This wine will continue to develop and should keep between seven and ten years.

in the cellar : The grapes arrived at the cellar at a temperature of 20°C. After crushing, the grapes were pumped to tank and inoculated with yeast. The grapes fermented at 24°C for 5 days. The wine went under malolactic fermentation in tank. The wine was then transferred to 225L 2nd fill Burgundy barrels and 225L 1st fill American oak barrels. Matured in oak for 16 months.

Steenberg Vineyards

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