

Steenberg Cabernet Sauvignon 1998

A deep, ruby red Cabernet Sauvignon with rich berry extracts complimented by hints of cloves and tobacco. With ripe fruit and firm tannins, this wine has great ageing potential, and will improve with further cellaring. This full-bodied wine would suit another 2 years of bottle maturation, starting nees at least another two years of bottle maturation, starting November 1998, to reveal its true colours.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : Nicky Versfeld

wine of origin : Coastal

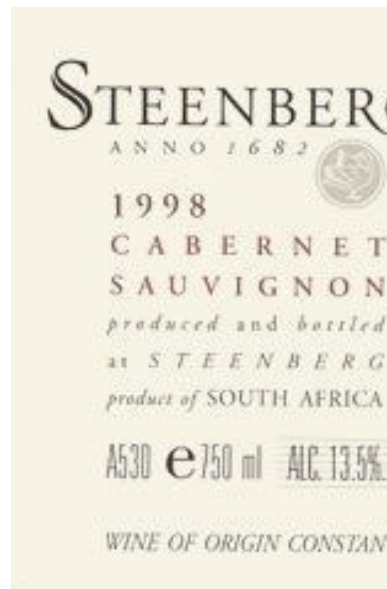
analysis : alc : 12.71 % vol rs : 3.0 g/l pH : 3.66 ta : 5.92 g/l

pack : Bottle

ageing : It is recommended that this wine be drunk between three and eight years, but could also keep for up to ten years.

about the harvest: Grapes harvested at a sugar level of 23.6Â°B.

in the cellar : No SO₂ was added until after malolactic fermentation. Fermentation on skins for first 5 days, allowing temperature in the tank to reach 28Â°C. The must incorporated air during pump overs. Temperature of the must was kept at 21Â°C the last 2 days on the skins. After pressing, the wine was transferred to 225 litre French oak barrels for a period of 12 months.



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