

Steenberg Shiraz 2009

This full bodied Shiraz is deep garnet in colour with hints of white pepper, violets, spice and a touch of vanilla on the nose. It has a firm structure, with lots of ripe berry characters and great freshness to the finish. A savoury aftertaste, leaving you longing for more.

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 : Constantia

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.55 ta : 6.5 g/l

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

pack : Bottle **closure** : Cork

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

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