

Klein Steenberg Cabernet Sauvignon 2010

This easy drink Cabernet Sauvignon is packed with berries and cassis on the nose, beautiful aromas of vanilla, dark chocolate and cigar box. The palate is smooth with good structure and dark chocolate, berries and ripe plums.

The wine is a great partner to red meats and game dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Constantia

analysis : alc : 14.04 % vol rs : 2.4 g/l pH : 3.7 ta : 6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Will reward cellaring up to 5 years.

in the vineyard : The grapes are sourced from dry land vineyards in Darling and Robertson. Low crops ensure good flavour concentration and intense colour.

in the cellar : The wine has good fruit concentration, supported by firm structure true to the Cabernet Sauvignon grape. Grapes are crushed and de-stemmed, in to stainless steel fermentors. After a five day cold soak, to extract colour the grapes are inoculated with yeasts and fermentation takes about 10 days, with temperatures not allowed to exceed 28°C. Pump overs are done three times per day to extract colour and tannin. Hereafter the grapes are pressed and the wine taken to barrel for malolactic fermentation and aged for 12 months in 2nd and 3rd fill French and American oak. The wine underwent a light egg white fining just before bottling.



Steenberg Vineyards

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