

Steenberg H.M.S. Sphynx Chardonnay 2011

The nose shows aromas of lemongrass, lime, peaches and buttered toast, with beautiful fresh lime notes on the palate, and a slight creamy and buttery influence from the brief wood contact.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Robertson & Constantia

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.37 ta : 6.4 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

ageing : The wine will develop a further creaminess with bottle aging; will reward cellaring up to 5 years.

in the vineyard : Grapes sourced from Robertson and Constantia.

Cultivar: Chardonnay

Trellising: Elongated Perold

Age of Vines: 16 - 23 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

about the harvest: Harvest Date: March 2011

Yield: 6.0t/ha

in the cellar : Barrel fermented and age for a total of 8 weeks in 100% new, small French oak barrels. Partial malolactic fermentation took place in barrel, but was not allowed to complete, in order to retain freshness. Hereafter the wine was taken to stainless steel to spend a further 3 months on fine lees before it was fined and bottled early September.



Steenberg Vineyards

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