

Steenberg Brut 1682 Chardonnay 2010

The Brut 1682 has aromas of fresh granny smith apples with overtones of freshly baked biscuits, and a creamy, yet fresh, mouth feel. It is a wonderful wine for all occasions, remaining crisp and refreshing on the palate without lacking fullness.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin :

analysis : alc : 11.5 % vol rs : 7.6 g/l pH : 3.23 ta : 6.2 g/l

type : Sparkling **style :** Off Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Cultivar: Chardonnay

Soil type: Weathered Granite

Trellising: 4 wire Perold

Age of vines: 16 - 21 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: Harvested: January 2010

Yield: 6 - 10 ton/ha

The Chardonnay was picked by hand in January 2010 at low sugar levels of 17 - 19° Balling

in the cellar : The Brut 1682 is a 100% Chardonnay base made in the traditional French method and is as such designated Methode Cap Classique. The grapes were pressed whole bunch. The juice that is extracted is low in phenols, high in natural acidity and relatively neutral in terms of varietal flavour. This juice ferments with a strong strain yeast to form the base wine of the MCC. Once the base wine is stabilized it is fermented a second time in the bottle. This second fermentation creates the bubbles or mousse of the MCC. Post fermentation the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.



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