

Steenberg Catharina Red 2009

The wine is full-bodied and reflects a fusion of the best red varieties on Steenberg: the dark earthy tones of Cabernet, the fresh minty character of Merlot and the perfume notes of Cabernet Franc. Beautiful notes of dark cherries and spice lead the nose with a subtle hint of aniseed. On the palate the wine delivers a complex but elegant structure, with hints of vanilla and cedar oak and a savory character which makes you long for more.

Catharina complements all red meats, but is an ideal match to Roast Lamb.

variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 30% Merlot, 28% Cabernet Franc

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14 % vol rs : 1.5 g/l pH : 3.51 ta : 6.7 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Gold Medal

ageing : The wine will evolve beautifully in the bottle and can be aged for up to 10 years.

about the harvest: On average the grapes were harvested at a sugar level of 23° - 25° Balling.

in the cellar : Each cultivar was vinified separately in a traditional red wine making style. On average the grapes were harvested at a sugar level of 23° - 25° B. The juice was fermented on the skins for 15 - 20 days, allowing the temperature in the tank to peak at 30° C. Air was incorporated during pump-overs which occurred 2 times per day. After pressing, the wine was transferred to 100% new French oak barrels for malolactic fermentation and maturation. The blend was made up of the best barrels selected from the cellar after 12 months maturation. Once the blend was made up, it was returned to barrel for a further 6 months, after which it underwent a light egg white fining before bottling.



Steenberg Vineyards

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