

Steenberg Cabernet Sauvignon 1999

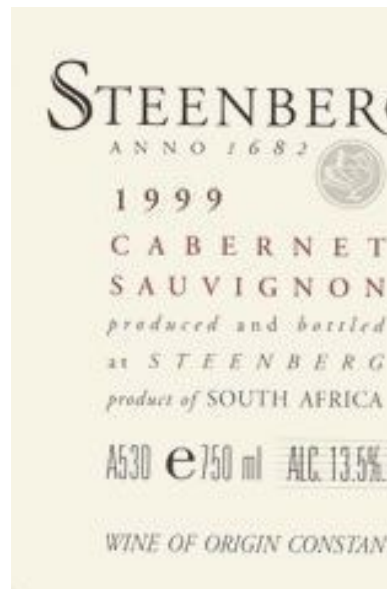
A deep, ruby-red Cabernet Sauvignon with rich berry extracts complimented by hints of cloves and tobacco. With ripe fruit and firm tannins, this wine has great potential, and will improve with further cellaring. This full-bodied wine would suit another 2 years of bottle maturation, starting Dec 99, to reveal its true colours.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Steenberg Vineyards
winemaker : Nicky Versfeld
wine of origin : Coastal
analysis : alc : 13.41 % vol rs : 2.6 g/l pH : 3.55 ta : 5.5 g/l
pack : Bottle

ageing : It is recommended that this wine be drunk between 3 and 8 years, but could also keep for up to 10 years.

about the harvest: The grapes were harvested at a sugar level of 23.5°B.

in the cellar : No SO₂ was added until after malolactic fermentation. Fermentation on the skins lasted for 5 days, allowing the temperature in the tank to reach 28°C. The must incorporated air during pump-overs. Temperature of the must was kept at 21°C for the last two days on the skins. After pressing, the wine was transferred to 225L French oak barrels for a period of 12 months.



Steenberg Vineyards

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