

Steenberg Shiraz 2010

This full bodied Shiraz is deep garnet in colour with floral aromas, hints of white pepper, spice, ending with a savory note on the nose. It has a firm structure, with lots of ripe berry and cherry notes and great freshness to the finish. A savoury aftertaste, leaving you longing for more.

Ideal partner to fillet au poivre and beef bourguignonne - in fact all red meats grilled over open flames.

variety : Shiraz | 100% Shiraz

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.64 ta : 5.7 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **closure :** Cork

ageing : This wine will continue to develop into more savoury and spicy flavours and will reward cellaring up to 7 years.

in the vineyard : Cultivar: Shiraz (Syrah)

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 9 - 17 years

Pruning: Spur 2 - bud

Rootstock: 101 - 14 MGT; Richter 110

about the harvest: The grapes were harvested at 23.5° - 24.5° Balling

Harvest Date: March and April 2010

Yield: 5.00t/ha

in the cellar : Cold soaked of 5 days prior to fermentation. Fermentation took place in stainless steel tanks, with temperatures peaking at 28°C. Pump-overs were done twice a day to extract colour and tannin. The wine remained on the skins for a total of 18 days. Malolactic fermentation took place in French oak, 65% new, a combination of 225 litre and 500 litre barrels are used, to promote elegance. The wine spent a total of 14 months in barrel before a light egg white fining and filtration occurred before bottling in August 2011.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com