

Steenberg H.M.S. Sphynx Chardonnay 2012

The nose shows aromas of pear, lime and buttered toast, with beautiful fresh citrus notes on the palate and a creamy texture from the barrel fermentation with a wonderfully refreshing acidity.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Robertson & Constantia

analysis : alc : 13.0 % vol rs : 1.69 g/l pH : 3.32 ta : 6.7 g/l

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

pack : Bottle **closure :** Screwcap

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

in the vineyard : Cultivar: Chardonnay

Trellising: Elongated Perold

Age of Vines: 17 - 24 years

Pruning: Spur - 2 bud

Rootstock: Richter 110

about the harvest: Grapes sourced from Robertson and Darling.

Harvest Date: March 2012

Yield: 6.5t/ha

in the cellar : Barrel fermented for a total of 6 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 bottled in June 2012.



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