

## Steenberg Magna Carta 2010

Sauvignon Blanc and Semillon meet in the enticingly perfumed aromas of orange blossom, tangerine and green figs supported by a fresh mineral and gun flint character. This wine's balanced structure and firm body with hints of lanolin, gives an elegant feel on the palate. Multiple layers of flavour coat the mouth and flow through into a lingering finish that delights and leaves you eager for the next sip.

**variety** : Sauvignon Blanc | 65% Sauvignon Blanc, 35% Semillon

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** :

**analysis** : alc : 13.5 % vol    rs : 2.0 g/l    pH : 3.34    ta : 7.1 g/l

**type** : White    **style** : Dry    **taste** : Fruity    **wooded**

**pack** : Bottle    **size** : 0    **closure** : Cork

**ageing** : All the elements of this wine will enable it to bottle age well.br /

**in the vineyard** : Blend: Sauvignon Blanc - 65% | Semillon - 35%

Harvest date: March 2010 - April 2010

Soil type: Clovelly / Oakleaf / Avalon

Trellising: Elongated Perold

Age of vines: 19 - 21 years

Pruning: Spur - 2 bud

Yield: 4.5 ton/Ha

Clone: Weerstasie/159

**about the harvest**: The two varieties are harvested and vinified separately according to their unique style before blending.

**in the cellar** : The Sauvignon Blanc portion is made from old vines harvested at sugar levels of 23,5°B. Twenty-four hour skin contact before pressing extracts beautiful mineral and green tones from the Sauvignon Blanc.

The Semillon grapes are left to hang on the vine as long as possible to achieve the full ripeness that gives the wine its distinctive dry apricot and tangerine character. The clean juice is fermented in 500 litre and 600 litre French oak barrels; after the wine was left in barrel for a further 6 weeks with regular batonage – a total of two months in barrel from start of fermentation to blending. The resulting Semillon is rich and fruity with smoky overtones and a creamy palate.

After blending the wine went back in to barrel, a combination of 500 litre and 600 litre barrels used, 50% new, 30% second fill, 20% third fill; all French oak. The wine spent a further 7 months in barrel before fining and bottling in December 2010 and has been maturing in bottle since.



### Steenberg Vineyards

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