

## Steenberg Shiraz 2011

This full bodied Shiraz is deep garnet in colour with floral aromas, hints of white pepper and spice. It has a firm structure with fine powdery tannins, lots of ripe berry and raspberry notes with dark chocolate on the finish.

Ideal partner to fillet au poivre - 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 : 4.4 g/l pH : 3.48 ta : 5.6 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: 10 - 18 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 2011

Yield: 7.2t/ha

**in the cellar :** The grapes were harvested at 23.5 – 24.5°B with a cold soak 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, 25% second fill and 10% third fill. A combination of 225L (60%) and 500L (40%) barrels are used to promote elegance. The wine spent a total of 15 months in barrel before a light egg white fining and filtration occurred before bottling in September 2012.



## Steenberg Vineyards

Cape Town

021 713 2211

[www.steenbergfarm.com](http://www.steenbergfarm.com)