

## Steenberg Catharina Red 2011

The wine is full-bodied and reflects a fusion of the best red varieties on Steenberg. Lots of ripe lush berry flavours on the nose, cigar box, cedarwood and some floral notes. The palate is fresh with spice, dried prunes and a hint of vanilla, some dried herbs and earthiness. Firm tannins add backbone to the wine and the acidity carries the wine well.

Catharina complements all red meats, but is an ideal match to Roast Lamb.

**variety :** Cabernet Sauvignon | 66% Merlot, 31% Cabernet Sauvignon, 3% Shiraz

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Constantia

**analysis :** alc : 14.0 % vol    rs : 3.4 g/l    pH : 3.43    ta : 5.8 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** Cellar and enjoy over the next 5 - 7 years.

**about the harvest :** On average the grapes were harvested at a sugar level of 23° - 25° Balling.

**in the cellar :** Catharina is a barrel selection of the best barrels from each vintage deemed good enough to produce our top estate red. Each cultivar is vinified separately in a traditional red wine making style. The juice was fermented on the skins for 15 - 20 days, allowing the temperature in the tank to peak at 30° C. Air was incorporated during pump-overs which occurred 2 times per day. After pressing, the wine was transferred to French oak barrels (76% new, 18% second fill and 6% third fill) for malolactic fermentation and maturation. The blend was made up of the best barrels selected from the cellar after 15 months maturation, hereafter it underwent a light egg white fining before bottling in November 2012.



### Steenberg Vineyards

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