

Steenberg Magna Carta 2011

This blend of Sauvignon Blanc and Semillon represents the best of the vintage that Steenberg has to offer. On the nose the harmonious blend shows notes of tangerine, peach and orange blossom, with hints of gun flint smokiness. Beautifully textured, the palate follows up on the nose with notes of lemon grass, lime and tangerine. The fresh acidity carries the wine well complimented by a lovely creaminess from bottle aging.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.1 ta : 7.2 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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

The blend is made up of Sauvignon Blanc (60%) and barrel-fermented Semillon (40%). The two varieties are harvested and vinified separately according to their unique style before blending. 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 500L and 600L French oak barrels (45% New); 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 500L and 600L barrels used, 41% new, 30% second fill, 29% third; all French oak. The wine spent a further 7 months in barrel before fining and bottling early January 2012 and has been maturing in bottle since.

in the vineyard : Blend : Sauvignon Blanc - 60% Semillon - 40%

Harvest date: March 2011

Soil type: Clovelly/ Oakleaf/ Avalon

Trellising: Elongated Perold

Age of vines: 20-22 years

Pruning: Spur - 2 bud

Yield: 5 ton/Ha

Origin: Constantia

about the harvest:

Steenberg Vineyards

Cape Town

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