

## Steenberg Shiraz 2012

This full bodied Shiraz is deep garnet in colour with floral aromas, hints of white pepper and spice on the nose. It has a firm structure with fine powdery tannins, lots of ripe berry, plum and raspberry notes with dark chocolate on the finish. Ideal partner to fillet au poivre - in fact all red meats grilled over open flames.

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**variety :** Shiraz | 100% Shiraz  
**winery :** Steenberg Vineyards  
**winemaker :** JD Pretorius  
**wine of origin :** Constantia  
**analysis:** alc : 14.0 % vol rs : 2.9 g/l pH : 3.64 ta : 5.3 g/l  
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant  
**pack :** Bottle **size :** 750ml **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: 11 - 16 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 2012  
Yield: 7.6Ton/ha

**in the cellar :** The grapes were cold soaked for 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. 12% of the wine was fermented as whole bunches and punched down twice per day. The wine remained on the skins for a total of 18 days. Malolactic fermentation took place in French oak, 51% new, 30% second fill and 19% third fill. A combination of 225L (49%) and 500L (51%) barrels are used to promote elegance. The wine spent a total of 14 months in barrel before a light egg white fining and filtration occurred before bottling in July 2013.



### Steenberg Vineyards

Cape Town

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