

Klein Steenberg Rosé 2015

This dry and pale, Provençale style rosé is fresh and floral, showing the characteristic creamy-sweet-citrus-nuanced aroma of the magnolia flower. The bouquet opens up further by presenting perfumed notes of dried herbs such as marjoram, lavender, thyme and oregano. It delivers tangy cranberry, strawberry and watermelon en bouche, with a zesty mineral-infused finish.

This wine should be enjoyed in its youth and is ideal as a refreshing summer wine or enjoyed with mild flavourful curries.

variety : Shiraz | 81 Syrah, 19% Grenache

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.44 ta : 5.4 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

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

ageing : Enjoy this wine in its youth.

in the vineyard : Soil type: Shale

Trellising: VSP

Age of vines: 12 - 20 years

about the harvest : Harvest Date: February 2015

Yield: 6.5t/ha

in the cellar : 81% Syrah (of Swartland and Robertson origin) and 19% Grenache Noir (from Durbanville) were used to create this dry rosé. The grapes were whole bunch pressed with a champagne pressing cycle to extract a pale and delicate juice.

The Syrah and Grenache juice were fermented separately in stainless steel tanks at 15°C with aromatic yeast strains for more than 30 days after which the components were blended.



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