

Steenberg Sphynx Chardonnay 2015

This wine has notes of citrus, stone fruits and oaky tones on the nose. The palate is soft and smooth with notes of lemon, lime, quince and some chalky characters. Bright acidity brings freshness and length to the wine.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Breede River Valley

analysis : alc : 13.0 % vol rs : 1.8 g/l pH : 3.46 ta : 5.4 g/l

type : White **style :** Dry **wooded**

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

ageing : Ready to enjoy now, but will reward cellaring for the next 2 - 3 years.

in the vineyard : Soil type: Clovelly / Oakleaf / Avalon

Trellising: Elongated Perold

Age of vines: 15 - 30 years

Pruning: Spur - 2 bud

Origin: Robertson, Darling and Elgin

about the harvest: Harvested: January / February 2015

Yield: 4.5 ton/Ha

in the cellar : Grapes sourced from Robertson were fermented naturally in used large format French oak. The Darling portion was inoculated with natural yeast and fermented in new 225l French oak barrels, and the Elgin portion was inoculated with an aromatic yeast strain in a combination of new and used barrels. Barrel fermented and maturation lasted for a total of three months. Partial malolactic fermentation took place in barrel, but was not allowed to complete in order to retain freshness. Hereafter the wine was taken to stainless steel and prepared for bottling in May 2015.



Steenberg Vineyards

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