

Klein Steenberg Cabernet Sauvignon 2014

This easy-drinking Cabernet Sauvignon has hints of black cherries, mulberries, dried violets and lavender on the nose. Blackberries, peppercorns and dark chocolate create a lush palate with finetannins adding a velvety texture to the wine. A light earthiness, spicy clove and nutmeg completes the experience.

This wine pairs well with venison, other red meats, tomato, herb and olive based dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Western Cape

analysis : alc : 13.66 % vol rs : 2.8 g/l pH : 3.70 ta : 5.1 g/l

type : Red **body :** Light **wooded**

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

ageing : It is ready to drink now and will improve with cellaring over the next 3-5 years.

in the vineyard : Soil type: Koffieklip and Shale

Trellising: Elongated Perold

Age of vines: 19 - 27 years

Pruning: Spur - 2 bud

Origin: Western Cape: 60% Darling, 25% Robertson, 8% Constantia, 7% Stellenbosch

about the harvest: Harvested: February and March 2014

Yield: 8.0ton/ha

in the cellar : The wine has good fruit concentration supported by a firm structure true to the Cabernet Sauvignon grape. Grapes are crushed and de-stemmed into stainless steel fermenters. After a five day cold soak to extract colour, the grapes are inoculated with yeast and fermentation takes 12 days with temperatures not allowed to exceed 28°C. Pump-overs were done three times per day to extract colour and tannin. Hereafter the grapes were pressed and the wine taken to barrel for malolactic fermentation, where it was aged for 14 months in 2nd and 3rd and 4th fill French oak barrels.



Steenberg Vineyards

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