

## Steenberg Shiraz 2013

This rich and earthy 2013 Steenberg Shiraz is a deep shade of ruby red and showcases a sweet spiciness with anise, white pepper and nutmeg on the nose. Hints of violet and dried fynbos complete the bouquet. Juicy red cherries and plums carry over from the nose to the mouth.

Ideal partner to fillet au poivre - in fact all red meats grilled over open flames.

**variety :** Shiraz | 100% Shiraz

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Constantia

**analysis :** alc : 13.98 % vol   rs : 1.8 g/l   pH : 3.63   ta : 5.3 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fragrant

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

2016 Tim Atkin South African Wine Report - 92 points

**ageing :** On the palate this Shiraz is broad and rich with a delicate tannin structure and acidity that will keep the wine fresh for a decade to come.

**in the vineyard :** Cultivar: Shiraz (Syrah)

Soil type: Oakleaf / Clovelly / Avalon

Trellising: Elongated Perold

Age of vines: 11 - 17 years

Pruning: Spur 2 - bud

Rootstock: 101 - 14 MGT; Richter 110

**about the harvest:**

Harvest Date: March and April 2013

Yield: 7.6Ton/ha

**in the cellar :** The grapes were picked in 4 batches and fermented separately. The grapes were crushed/de-stemmed before a 5 day cold soak pre ferment, followed by 15 days fermentation. The wine underwent 2 pump overs per day, 10% was fermented whole bunch with two punch downs per day. After fermentation, the wine was transferred to barrel for malolactic fermentation. The wine spent a total of 15 months in French oak. A combination of 225l (30%) and 500l (70%) barrels were used. 45% new oak, 25% 2nd fill and 30% 3rd fill. The wine was racked out of barrel and received a light fining before bottling in July 2013.



## Steenberg Vineyards

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[www.steenbergfarm.com](http://www.steenbergfarm.com)