

Steenberg Brut 1682 Chardonnay NV

On the nose, this 1682 Brut Chardonnay exhibits aromas of brioche, fresh green apples with subtle dried herbs. This wine is crisp on the palate with a lemon zest acidity and a toasted savoury complexity.

This is a full flavoured MCC and is perfect for all occasions.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Breede River Valley

analysis : alc : 12.0 % vol rs : 8.9 g/l pH : 3.31 ta : 6.1 g/l

type : Sparkling **style** : Off Dry **body** : Full **wooded**

pack : Bottle **size** : 1500ml **closure** : Cork

in the vineyard : Cultivar: Chardonnay

Origin: Robertson, Darling, Bonnievale

Soil type: Weathered Granite

Trellising: 4 wire Perold

Age of vines: 19 - 24 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: The Chardonnay was picked by hand at low sugar levels of 17° - 19° B

Harvested: January 2014

Yield: 6 - 10 ton/ha

in the cellar : The Brut 1682 is Chardonnay based made in the traditional French method and is such designated Méthode Cap Classique. The Chardonnay was pressed whole bunch. The juice that is extracted is low in phenols, high in natural acidity and relatively neutral in terms of varietal flavour. This juice ferments with a strong strain yeast to form the base wine of the MCC. Once the base wine is stabilized, it is fermented a second time in the bottle. This second fermentation creates the bubbles or mousse of the MCC. Post fermentation, the bubbly was aged on its yeast lees for a minimum of 12 months up to 18 months.



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