

Steenberg Magna Carta 2015

Our 2015 Magna Carta strongly reflects the Steenberg terroir and the cool, long growing season by showing absolute fruit purity and a clean minerality. It has a pale, white-gold colour with subtle aromas of blackcurrant leaf, orange and peach blossom, lime rind, tropical fruit and spiciness. The focus continues onto the palate where one finds an elegantly structured wine with zesty acidity that forms the wine's backbone. This wine has a beautiful texture that comes from judicious use of oak and malolactic fermentation in some of the barrels.

The 2015 Magna Carta with its freshness and fullness is a veritable food wine and pairs beautifully with crayfish, duck, foie gras and salmon tartare.

variety : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.34 ta : 5.8 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

2016 Tim Atkin Report - 94 out of 100

ageing : It is nuanced and ever-evolving in the glass and shows beautifully now, but will gain complexity with cellaring.

in the vineyard : Blend : Sauvignon Blanc - 60% Semillon - 40%

Soil type: Clovelly/ Oakleaf/ Avalon

Trellising: Elongated Perold

Age of vines: 10 - 26 years

Pruning: Spur - 2 bud

about the harvest: The two varieties are harvested separately according to their unique style before blending.

The Sauvignon Blanc portion is made from old vines harvested during the early morning at 23.5° B sugar levels

The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness.

Harvest date: February 2015

Yield: 6ton/ha

in the cellar : The two varieties are vinified separately according to their unique style before blending. The clean juice is fermented in 500l and 600l French oak barrels. The wine was left in barrel for a further 6 weeks with regular batonage - a total of two months in barrel from start of fermentation, through malolactic fermentation, to blending.

After blending, the wine went back into barrel, a combination of 500l and 600l French oak barrels used, 30% new, 20% 2nd fill, 20% 3rd fill, 20% 4th fill, 10% 5th fill. The wine spent a further 7 months in barrel before fining and bottling at the end of November 2015 and has been maturing in bottle ever since.



Steenberg Vineyards

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