

Steenberg "Lady R" Methode Cap Classique 2011

Our 2011 Lady R has a pale yellow colour. Aromatically, the Lady shows hints of crisp, red apple, rhubarb, candied lemon, fynbos honey, treacle and honeyed biscuits. The wine shows a refreshing acidity which is balanced by a richness of creamed honey and toasty brioche notes on the palate. Lady R's effervescence shows finesse with elegantly fine bubbles that contribute to the overall texture of the wine.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Stellenbosch

analysis : alc : 11.5 % vol rs : 5.9 g/l pH : 3.20 ta : 6.2 g/l

type : Cap_Classique **wooded**

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

ageing : It is seriously structured and shows elegance and beautiful ageing ability.

in the vineyard : Cultivar: Pinot Noir / Chardonnay

Soil type: Decomposed Granite

Trellising: 4 wire Perold

Age of vines: 17 - 23 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: The grapes were hand-picked at low sugar levels of 18.5° - 19°B

Yield: 6.4 - 9.7 ton/ha

Harvested: January 2011

in the cellar : Our 2011 Cuvee, the Steenberg Lady R, is made in the traditional French method of second fermentation in the bottle and is designated Méthode Cap Classique. The grapes were whole bunch pressed to extract the juice as gently as possible.

The juice of both the Pinot Noir and the Chardonnay components is low in phenols and high in natural acidity. The juice ferments with a strong yeast strain to form the base wine of the MCC. The Pinot Noir base wine has a delicate light pink colour with a fine strawberry flavour and makes up 60% of the blend. The remaining 40% is made up of barrel-fermented Chardonnay - fermentation takes place in old 600L French oak casks.

Once the base wine is stabilised, it is fermented a second time in the bottle with a crown cap. This second fermentation creates the bubbles (or mousse) of the MCC. Post fermentation, the wine is aged on its yeast lees for 55 months before disgorgement in April 2015.

Production: 500 X 6 Cases

Steenberg Vineyards

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