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Steenberg Syrah 2014

Our suave Steenberg Syrah's deep red colour hints at what one can expect on the nose and on the palate. Aromas of violets, grilled plums, all spice, black pepper and savoury black olives translate into a medium-bodied, spicy wine with an integrated acidity and elegant structure. The palate shows flavours of liquorice, black cherries, dried marjoram and rosemary with a gamey, smoky finish.

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 :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.53 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

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: 12 - 18 years
Pruning: Spur 2 - bud
Rootstock: 101 - 14 MGT; Richter 110

about the harvest:
Harvest Date: March and April 2014
Yield: 8.3Ton/ha

in the cellar : Our Syrah grapes were picked in 4 batches and fermented separately. They were crushed and de-stemmed before a 5 day cold soak pre-ferment, followed by 15 days fermentation. The wine underwent 2 pump overs per day. After fermentation, the wine was transferred to barrel for malolactic fermentation. The wine spent a total of 15 months in large (500L) French oak barrels: 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 November 2015.

Steenberg Vineyards

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