

Steenberg Stately 2015

Stately's colour is deep black-red with a lighter, garnet red on the rim. The nose entices with ripe blackberries, blackcurrants, dried black olives, ripe mulberries, leather, freshly ground black pepper and star anise. Liquorice, camphor and a distinct earthiness emerges upon the second swirl. This is a dense and opulent wine, showing remarkable silky texture and depth as well as an elegant tannin structure. Spice, black fruit, floral and earthy notes linger on the palate long after the last sip.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 37% Shiraz

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Coastal Region

analysis : alc : 14.5 % vol rs : 1.8 g/l pH : 3.72 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

ageing : This blend is showing beautifully now, and will reward cellaring for up to 7 years.

in the vineyard : Soil type: Koffieklip and Shale

Trellising: Elongated Perold

Age of vines: 20 - 28 years

Pruning: Spur - 2 bud

Origin: Coastal Region

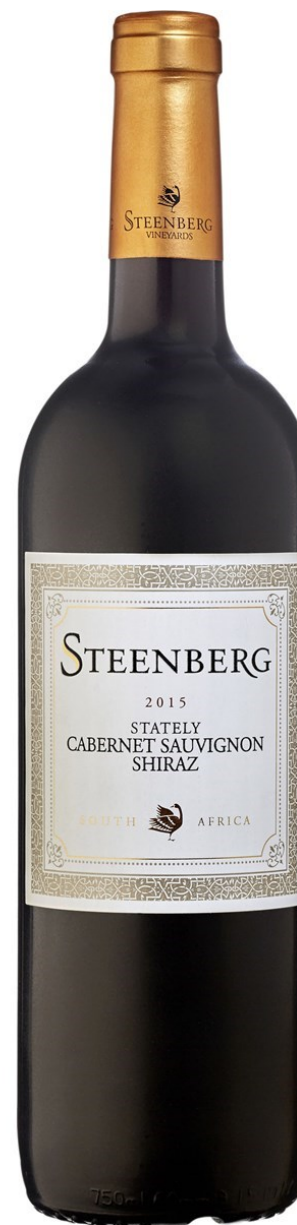
about the harvest:

Harvest Date: February / March 2015

Yield: 7 - 10 ton/H

in the cellar : The fruit for the Stately is sourced from Darling and Stellenbosch. Each variety was fermented separately, on the skins, for 14 days. Pump overs were done three times per day to extract colour and tannin. After fermentation; the wines were raked into French oak barrels - a combination of 2nd, 3rd and 4th fill. Malolactic fermentation took place in barrel and the wine was aged for 20 months. A light fining was done before bottling in November 2015.

The Cabernet Sauvignon forms the backbone of this wine with a beautiful tannin structure that will aid with its longevity; whilst the Syrah brings fleshy fruit, earthiness and spice to the blend.



Steenberg Vineyards

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