

## Klein Steenberg Cabernet Sauvignon 2015

Our delectable Klein Steenberg Cabernet Sauvignon shows notes of spiced black cherry, mulberry, ripe wild strawberry, forest floor, dried black olive, lavender and oak spice. Blackberry, peppercorn and dark chocolate create a lush and well-structured palate with fine tannins adding a velvety texture to the wine. A light earthiness, spicy clove and nutmeg complete the experience. The wine lingers considerably on the palate.

This wine pairs well with venison and other red meats, tomato, herb and olive based dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Western Cape

**analysis :** alc : 14.45 % vol rs : 1.8 g/l pH : 3.72 ta : 5.3 g/l

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

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

**ageing :** Although ready to drink now and will improve with cellaring over the next 3 - 5 years.

**in the vineyard :** Soil type: Koffieklip and Shale

Trellising: Elongated Perold

Age of vines: 20 - 28 years

Pruning: Spur - 2 bud

Origin: Western Cape: 59% Darling, 24% Robertson, 9% Constantia, 8% Stellenbosch

**about the harvest:** Harvested: February and March 2015

Yield: 8.0ton/ha

**in the cellar :** The grapes were crushed and de-stemmed into stainless steel fermenters. After a five day cold soak to extract colour, the grapes were inoculated with yeast and fermentation took 14 days with temperatures not allowed to exceed 28°C. Pump-overs were done three times per day to extract colour and tannin. Thereafter the grapes were pressed and the wine taken to barrel for malolactic fermentation, where it was aged for 20 months in 2nd, 3rd, 4th and 5th fill French oak barrels. The wine underwent a light fining before bottling in December 2016.



### Steenberg Vineyards

Cape Town

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