

Steenberg Ruby Rose 2017

This pale, petal pink dry Rosé delivers subtle fragrances of boysenberry jelly, watermelon sorbet, candy apples, red liquorice candy, ripe sweet melon and fresh herbs on the nose. The wine is full and creamy, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry, spiced stone fruit and a zesty finish. This wine is light and flirty, yet shows great depth and lingers considerably on the palate. The perfect drink for all happy occasions.

variety : Shiraz | 51% Shiraz, 49% Cinsault

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 1.8 g/l pH : 3.41 ta : 4.6 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

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

in the vineyard : Soil type: Shale / Weathered sandstone

Trellising: Bush vine / VSP

Age of vines: 16 - 39 years

about the harvest: The grapes were hand-picked in the early morning and whole bunch pressed with a champagne pressing cycle to extract a pale and delicate juice.

Harvest Date: February 2017

Yield: 5.5 ton/ha

in the cellar : Our Steenberg Rosé is made from Syrah (51%) and Cinsault (49%). The Syrah grapes hail from our farm here in Constantia as well as from a beautiful ridge in Robertson, whilst the Cinsault grapes were sourced from a special site of old bush vines in the heart of Stellenbosch and the Swartland.

The Syrah and Cinsault juice were fermented separately in order to retain the beautiful varietal characteristics of each cultivar. Fermentation took place in stainless steel tank with a small percentage in neutral oak. The wines were inoculated with neutral yeast strains and underwent a cool fermentation (13° - 15° C) for about 21 days. The Syrah and Cinsault were then blended, underwent a light fining and bottled mid-May.



Steenberg Vineyards

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