

Steenberg Sphynx Chardonnay 2017

Our 2017 Sphynx Chardonnay displays complex aromas of nectarine, ripe yellow apple, fresh quince, citrus blossom and light degrees of toastiness on the nose. Subtle oak spice is carried through from the nose to the palate. It is complemented by a silky, elegant structure, which in turn is tempered by a zesty acidity and chalky minerality.

variety : Chardonnay | 100% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.4 ta : 5.1 g/l

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

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

ageing : The wine is ready to enjoy now, but will reward patience and age gracefully for the next 2 - 5 years.

in the vineyard : Soil type: Chalk / Alluvial

Trellising: VSP

Age of vines: 6 - 31 years

Pruning: Spur - 2 bud

about the harvest: Harvested: January / February 2017

Yield: 7.6 ton/ha

in the cellar : Our Chardonnay grapes are sourced from Robertson and Bonnievale. The grapes were softly whole-bunch pressed, left to settle overnight and then racked into stainless steel and barrel for fermentation. Half the grapes were fermented naturally in older, large format French oak barrels while the rest of the must was inoculated with natural yeast and fermented in new 225l French oak barrels and stainless steel tanks. Barrel fermentation and maturation lasted for a total of four months. Partial malolactic fermentation took place in barrel, but was halted before completion in order to retain freshness. Thereafter, the wine was taken to stainless steel tanks, blended and prepared for bottling in June 2017.



Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com