

Steenberg "Lady R" Methode Cap Classique 2012

Our 2012 Lady R has a pale copper hue. Aromatically, this wine shows hints of apple blossom, honeysuckle, raspberry, almond puff pastry, citrus biscuits and savoury dried herbs. The creaminess on the palate is complemented by the subtle and refreshing acidity of the wine. There's a salinity that carries through on the palate alongside restrained oak spiciness. Lady R's effervescence shows finesse with elegantly fine bubbles that contribute to the overall texture of the wine.

variety : Pinot Noir | 70% Pinot Noir, 30% Chardonnay

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Stellenbosch

analysis : alc : 12.14 % vol rs : 5.6 g/l pH : 3.28 ta : 7.2 g/l

type : Cap_Classique **style :** 0 **body :** Full **taste :** Fruity **wooded**

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

ageing : It is seriously structured and shows elegance and beautiful ageing ability.

in the vineyard : Soil type: Decomposed Granite

Trellising: 4 wire Perold

Age of vines: 18 - 24 years

Pruning: Spur - 2 bud

Rootstock: Richter 99

about the harvest: The grapes were hand-picked at low sugar levels of 18.5° - 19°B

Yield: 5.4 - 8.7 ton/ha

Harvested: January 2012

in the cellar : Our 2012 Cuvée, the Steenberg Lady R, is made in the traditional French method of second fermentation in the bottle and is designated Méthode Cap Classique. The grapes were hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed to extract the juice as gently as possible.

The juice of both the Pinot Noir and the Chardonnay components was low in phenols and high in natural acidity. The juice fermented with a strong yeast strain to form the base wine of the MCC. The Pinot Noir base wine has a delicate light pink colour with a fine strawberry flavour and makes up 70% of the blend. The remaining 30% is made up of barrel-fermented Chardonnay - fermentation takes place in old 600l French oak casks.

Once the base wine is stabilised, it is fermented a second time in the bottle with a crown cap. This second fermentation creates the bubbles (or mousse) of the MCC. Post fermentation, the 2012 Lady R spent 51 months on the yeast lees before disgorgement in December 2016.

Production: 500 X 6 Cases



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