

Steenberg Catharina Red 2016

The 2015 Catharina showcases an intense ruby red colour in the glass with notes of cedar wood, blackcurrant and smoked meat upon first swirl. Ethereal aromas of bramble, black cherry, black tea, dried violet, fynbos, and star anise come to the forefront. Merlot adds ripe, wild strawberry to the palate while the Syrah provides a subtle spiciness on the back palate and contributes to the savoury, lingering finish. The Petit Verdot adds body and finely structured powdery tannins to the palate.

variety : Merlot | 80% Merlot, 16% Shiraz, 4% Petit Verdot

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.63 ta : 5.4 g/l

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

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

ageing : The nery acidity and minerality keeps the fruit bright and fresh with a cellaring potential of five to ten years.

in the vineyard : Soil type Clovelly / Decomposed granite

Trellising Elongated Perold

Age of vine: 13 - 21 years

Pruning Spur - 2 bud

Rootstock Richter 110

about the harvest: Harvest Date: February / March 2015

Yield: 8.5t/ha

in the cellar : Catharina is a barrel selection of the best barrels from each vintage deemed good enough to produce our flagship red. Each cultivar is vinified and aged separately in a traditional red wine making style. On average the grapes were harvested at a sugar level of 23° - 25° B. The juice was fermented on the skins for 15 - 20 days, allowing the temperature in the tank to peak at 30°C. Gentle pump-overs occurred twice per day. After pressing, the wine was transferred to French oak barrels (72% new, 10% second fill, 10% third fill and 8% fourth fill) for malolactic fermentation and maturation of 19 months. The wine underwent a light fining before bottling in October 2016.



Steenberg Vineyards

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