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Steenberg Syrah 2016

Our suave Steenberg Syrah's intense red colour hints at what one can expect on the nose and on the palate. Aromas of violet, clove, black berries and bramble, black pepper and black olive tapenade translate into a medium-bodied, black fruit and spice driven wine with fine tannins, integrated acidity and a silky texture. The spice is perpetuated on the palate with flavours of ripe red cherry and cinnamon with a gamey, smoky finish.

Ideal partner to fillet au poivre - in fact all red meats grilled over open flames.



variety : Shiraz | 100% Shiraz
winery : Steenberg Vineyards
winemaker : JD Pretorius
wine of origin : Constantia
analysis : **alc :** 14.09 % vol **rs :** 2.6 g/l **pH :** 3.65 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

ageing : On the palate this Shiraz is broad and rich with a delicate tannin structure and acidity that will keep the wine fresh for a decade to come.

in the vineyard : Soil type: Oakleaf / Clovelly / Avalon
Trellising: Elongated Perold
Age of vines: 13 - 19 years
Pruning: Spur 2 - bud
Rootstock: 101 - 14 MGT; Richter 110

about the harvest: Harvest Date: March 2015
Yield: 7.6Ton/ha

in the cellar : Our Syrah grapes were picked in 4 batches and fermented separately. They were crushed and de-stemmed before a 5 day cold soak pre-ferment, followed by 15 days fermentation. The wine underwent 2 gentle pump overs per day. After fermentation, the wine was transferred to barrel for malolactic fermentation. The wine spent a total of 19 months in large (500l) French oak barrels: 31% new oak, 19% 2nd fill 27% 3rd fill and 23% 4th fill. The wine was racked out of barrel and received a light fining before bottling in November 2016.

Steenberg Vineyards

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