

Steenberg Cabernet Sauvignon 2000

A deep, ruby-red Cabernet Sauvignon with ripe berry extracts complimented by hints of cloves and tobacco. With ripe fruit and firm tannins, this wine has great potential and will improve with further cellaring. This full-bodied wine would suit another 2 years of bottle maturation, starting December 2001 to reveal its true colours.

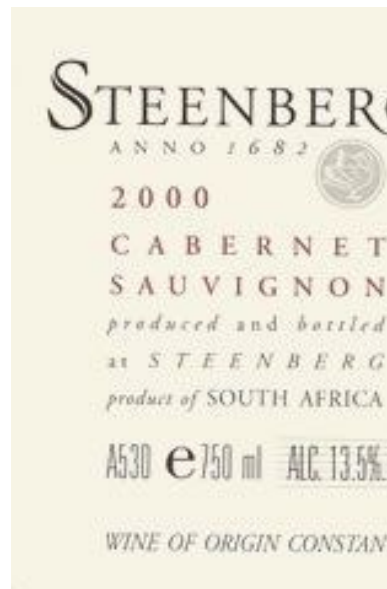
variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Steenberg Vineyards
winemaker : John Loubser
wine of origin : Coastal
analysis : alc : 13.6 % vol rs : 1.2 g/l pH : 3.71 ta : 5.7 g/l
pack : Bottle

ageing : It is recommended that this wine be drunk within 5 years.

in the vineyard : Soil type: Clovelly/Sterkspruit
Trellising: Elongated Perold
Age of vines: 10 years
Pruning: Spur - 2 bud
Yield: 7,5 Ton/Ha
Rootstock: 101 - 14 MGT
Clone: Weerstasie/159

about the harvest: The grapes were harvested mid to the end of March 2000 at a sugar level of about 23.5° Balling.

in the cellar : No SO₂ was added until after malolactic fermentation. Fermentation on the skins lasted for 5 days, allowing the temperature in the tank to reach 28°C. The must incorporated air during pump-overs. Temperature of the must was kept at 21°C for the last two days on the skins. After pressing, the wine was transferred to 225L French oak barrels for a period of 12 months.



Steenberg Vineyards

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