

Steenberg Catharina Red 2017

As the first Bordeaux-style blend composition in almost a decade; the 2017 Catharina is bold yet suave, forthright yet subtle, assured and alluring. It displays volumes of cherry and cigar, coffee and vanilla, cranberry compote and dark chocolate. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a velvety texture from the Petit Verdot. Light herbal notes from the Merlot lend a refreshing finish, while the new varieties of Malbec and Cabernet Sauvignon round out the blend, adding structure and depth. Dark fruit and spice, lifting acidity and an encompassing tannic finish.

Optimal pairing for most red meat or rich sauce dishes.

variety : Merlot | 79% Merlot, 12% Petit Verdot, 5% Malbec, 4% Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : JD Pretorius

wine of origin : Constantia

analysis : alc : 14.11 % vol rs : 2.6 g/l pH : 3.49 ta : 6.0 g/l

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

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

Old Mutual Trophy Wine Show 2021 - Bronze

ageing : Will bottle age well for 7 to 10 years after bottling.

in the vineyard : Soil type: Clovelly /Decomposed Granite

Trellising: Elongated Perold

Age of vines: 14-22 years

Pruning: Spur - 2 bud

Yield: 9 ton/ha

Rootstock: Richter 110

about the harvest: On average the grapes were harvested at a sugar level of 23-25°B.

in the cellar : Our flagship red, Catharina is blended from only the best barrels from each vintage. Each cultivar is vinified and aged separately in a traditional red wine making style. 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 (75% new, 20% second fill and 5% third fill) for malolactic fermentation and maturation of 18 months. The constituent parts were then chosen, blended and returned for further maturation for 6 months. Thereafter the wine underwent a light fining before bottling in March 2019.



Steenberg Vineyards

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