

## Steenberg Syrah 2017

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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