

## Steenberg Stately 2018

Stately's colour is deep black-red with a lighter, garnet red on the rim. The nose entices with ripe blackberries, blackcurrants, dried black olives, ripe mulberries, leather, freshly ground black pepper and star anise. Liquorice, camphor and a distinct earthiness emerges upon the second swirl. This is a dense and opulent wine, showing remarkable silky texture and depth as well as an elegant tannin structure. Spice, black fruit, floral and earthy notes linger on the palate long after the last sip.

**variety** : Cabernet Sauvignon | 67% Cabernet Sauvignon, 33% Shiraz

**winery** : Steenberg Vineyards

**winemaker** : JD Pretorius

**wine of origin** : Coastal Region

**analysis** : alc : 14.5 % vol   rs : 2.6 g/l   pH : 3.61   ta : 5.5 g/l

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

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

**ageing** : This blend is showing beautifully now, and will reward cellaring for up to 5 years.

**in the vineyard** : Soil type: Koffieklip and Shale

Trellising: Elongated Perold

Age of vines: 7- 30 years

Pruning: Spur - 2 bud

### about the harvest:

Harvest Date: February / March 2016

Yield: 7 - 10 ton/H

**in the cellar** : The Cabernet Sauvignon portion for the Stately is sourced from the Darling Hills and the Shiraz from Constantia. Each variety was fermented separately, on the skins, for 14 days. Pump overs were done three times per day to extract colour and tannin. After fermentation; the wines were racked into French oak barrels - a combination of 2nd, 3rd and 4th fill. Malolactic fermentation took place in barrel and the wine was aged for 18 months. A light fining was done before bottling in November 2017.

The Cabernet Sauvignon forms the backbone of this wine with a beautiful tannin structure that will aid with its longevity; whilst the Shiraz brings fleshy fruit, earthiness and spice to the blend.



## Steenberg Vineyards

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