

Steenberg Magna Carta 2021

Steenberg Magna Carta 2021 strongly reflects the Steenberg terroir and the cooler, slower growing 2021 season by displaying aromas and concentrated flavours of elderflower, jasmine blossom and star-anise on the nose. The focus continues onto the palate where one finds an elegantly structured wine, showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone. The Semillon component delivers a mouthfeel and weight in harmony with the lifting freshness provided by the Sauvignon Blanc.

It pairs beautifully with crayfish, duck, scallops, mussel soup, and salmon tartare.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30% Semillon

winery : Steenberg Vineyards

winemaker : Elunda Basson

wine of origin : Constantia

analysis : alc : 14.38 % vol rs : 2.0 g/l pH : 3.28 ta : 6.8 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

2024 Sauvignon Selection by CMB - Silver

2024 Platter's Wine Guide - White Cape Bordeaux Blend of the Year

ageing : It is sophisticated and ever-evolving in the glass, showing beautifully now, but will gain complexity with cellaring.

in the vineyard : Soil type: Clovelly/Oakleaf/Avalon

Trellising: Elongated Perold

Age of vines: 6-17 years

Pruning: Spur - 2 bud

Rootstock: Constantia

about the harvest: The two varieties are harvested separately according to their unique style.

The Sauvignon Blanc portion is harvested from older vines during the early morning at sugar levels of 23°- 24B.

The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness before picking.

in the cellar : The two varieties are vinified separately according to their unique style before blending.

The Sauvignon Blanc portion has eighteen hour skin contact before draining helps extract a more complete flavour profile from the Sauvignon Blanc.

The clean Semillon juice is fermented in 500L and 600L French oak barrels. The wine was left in barrel for a further 6 weeks before blending.

After blending, the wine is housed into a combination of 500L and 600L French oak barrels of various ages. After a total of 8 months the wine received a light fining and filtration and was bottled at the end of January 2022. It has been maturing in bottle ever since.



Steenberg Vineyards

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