

## Steenberg Lady R Methode Cap Classique 2019

Our 2019 Lady R has a pale copper hue. Aromatically, this wine shows hints of lemon rind marmalade, quince jam, melba toast, roasted almonds, raspberry coulis and dried herbs. The creaminess on the palate is complemented by the subtle and refreshing acidity of the wine. There's a salinity that carries through on the palate alongside restrained apple and stone fruit spiciness. Lady R's effervescence shows finesse with elegantly fine bubbles that contribute to the overall texture of the wine.

**variety :** Pinot Noir | 63% Pinot Noir, 37% Chardonnay

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Western Cape

**analysis :** alc : 11.71 % vol rs : 5.6 g/l pH : 3.26 ta : 6.1 g/l

**type :** Cap\_Classique **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

**ageing :** It is seriously structured and shows elegance and beautiful aging ability.

**in the vineyard :** Soil type: Decomposed granite

Trellising: 4 wire Perold

Age of vines: 19-25 years

Pruning: Spur - 2 bud

Yield: 6 - 9 ton/ha

Rootstock: Richter 99

**about the harvest:** The grapes were hand-picked at low sugar levels of 18.5° - 19°B

**in the cellar :** Our 2019 Cuvée, Steenberg Lady R, is made in the traditional French method of second fermentation in the bottle and is designated a Cap Classique. The grapes were handpicked at low sugar levels of 18.5 - 19°B and whole-bunch pressed to extract the juice as gently as possible.

The juice of both the Pinot Noir and the Chardonnay components were low in phenols and high in natural acidity. The juice fermented with a strong yeast strain to form the base wine of the Cap Classique. The Pinot Noir base wine has a delicate light pink colour with a fine strawberry flavour and makes up 63% of the blend. The remaining 37% is made up of barrel-fermented Chardonnay - fermentation took place in old 600L French oak barrels.

Once the base wine is stabilised, it is fermented a second time in the bottle with a crown cap. This second fermentation creates the bubbles (or mousse). Post fermentation, the 2019 Lady R spent 50 months on the yeast lees before disgorgement in December 2023.



### Steenberg Vineyards

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