

## Steenberg Magna Carta 2023

Our 2023 Magna Carta strongly reflects the Steenberg terroir and the cooler, slower growing 2023 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. It is a smoothly textured wine with poise and precision, the Semillon component delivering a mouthfeel and weight in harmony with the lifting freshness provided by the Sauvignon-Blanc. The wine has a persistent finish that lingers, revealing a variety of nuanced flavours ranging from fresh vanilla-pod to citrus marmalade and quince preserve.

The 2023 Magna Carta with its freshness and fullness is a veritable food wine and pairs beautifully with crayfish, duck, scallops, mussel soup and salmon tartare.

**variety :** Sauvignon Blanc | 60% Sauvignon Blanc, 40% Semillon

**winery :** Steenberg Vineyards

**winemaker :** Elunda Basson

**wine of origin :** Constantia

**analysis :** alc : 13.94 % vol   rs : 2.2 g/l   pH : 3.32   ta : 6.3 g/l

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

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

**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

Yield: 10 tons / Ha

**about the harvest:** The two varieties are harvested and vinified separately according to their unique style before blending. The Sauvignon Blanc portion is harvested from older vines during the early morning at sugar levels of 23°- 24B.

**in the cellar :** Eighteen-hour skin contact before draining helps extract a more complete flavour profile from the Sauvignon Blanc. The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness before picking. The clean 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 went back into barrel, 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 2024. It has been maturing in bottle ever since.



## Steenberg Vineyards

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