

## Steenberg Catharina 2022

The 2022 Catharina is bold yet suave, forthright yet subtle, assured and alluring. It displays intense and inviting aromas of blackberry and plum, cassis and lavender blossom, vanilla stick and dark chocolate. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a full, supple texture from the Cabernet Sauvignon component. Light herbal notes from the Merlot lend a refreshing finish, while the Malbec rounds out the blend, adding structure and depth.

Dark fruit and spice, lifting acidity and an encompassing tannic finish create the optimal pairing for most red meat (particularly a garlic and rosemary stuffed roast lamb shoulder) or rich saucy dishes.

**variety :** Merlot | 47% Merlot, 35% Cabernet Sauvignon, 12% Malbec, 6% Petit Verdot

**winery :** Steenberg Vineyards

**winemaker :** JD Pretorius

**wine of origin :** Constantia

**analysis :** alc : 14.78 % vol rs : 1.8 g/l pH : 3.61 ta : 5.8 g/l

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

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

**ageing :** Will bottle age well for 7 to 10 years after bottling.

**in the vineyard :** Soil type: Clovelly /Decomposed Granite

Trellising: Elongated Perold

Age of vines: 7-20 years

Pruning: Spur - 2 bud

Yield: 10 ton/ha

Rootstock: Richter 110

**about the harvest:** On average the grapes were harvested at a sugar level of 25°B.

**in the cellar :** Our flagship red wine, Steenberg Catharina, is blended from only the best barrels from each vintage. All blend components received the same vinification prior to blending. First crushed de-stemmed, 15% juice drawn off, fermented on skins for 2 weeks with the temperature maxed at 28 degrees and gentle pump-overs occurred twice per day. The wines then underwent malolactic conversion in tank after which they were racked to barrels for 24 months. 60% 1st fill, 26% 2nd fill and 14% 3rd/4th fill 225l French oak barrels. After this maturation period the wines were racked out of barrel, blended, given a light fining and filtration and bottled in December 2024.



## Steenberg Vineyards

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