

Steenberg Shiraz 2002

Veritas 2003 - Silver

This full bodied Shiraz is deep garnet in colour with hints of green peppercorns, fennel and vanilla on the nose. Firm structure and good balance between acid, tannins and fruit on the palate with a soft velvet finish make this wine the ideal partner to all roasted red meats.

variety : Shiraz | Shiraz

winery : Steenberg Vineyards

winemaker : John Loubser

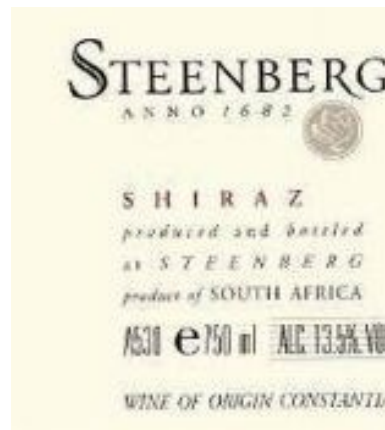
wine of origin : Coastal

analysis : alc : 13.87 % vol rs : 1.9 g/l pH : 3.73 ta : 6.2 g/l

type : Red

pack : Bottle

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ageing : This wine will continue to develop and should keep between seven and ten years.

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

Trellising: Elongated Perold

Age of vines: 7 years

Pruning: Spur 2 - bud

Yield: 5.00 Ton/Ha

Rootstock: 101 - 14 MGT; Richter 110

about the harvest: The grapes were harvested in March 2002.

in the cellar : The grapes arrived at the cellar at a temperature of 20Â°C. After crushing, the grapes were pumped to tank and inoculated with yeast. The grapes fermented at 28Â°C for 5 days. Malolactic fermentation took place in the tank. The wine was then transferred to 225L 2nd fill Burgundy barrels and 225L 1st fill American oak barrels. Matured in oak for 12 months.

Steenberg Vineyards

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