

Steenberg Cabernet Sauvignon 2001

This medium-bodied red wine reflects distinct ripe berry aromas, complemented by gentle oak. These aromas are carried through onto the palate creating a well-balanced, structured and rewarding wine.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Steenberg Vineyards

winemaker : John Loubser

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.8 g/l **pH** : 3.68 **ta** : 5.5 g/l

type : Red

pack : Bottle

in the vineyard : Soil type: Clovelly/Sterkspruit

Trellising: Elongated Perold

Age of vines: 10 years

Pruning: Spur - 2 bud

Yield: 8 Ton/Ha

Rootstock: 101 - 14 MGT

about the harvest: The grapes were harvested at a sugar level of 24.5Â°B in March 2001.

in the cellar : After de-stalking and crushing the bunches, the grapes were pumped into stainless steel fermentation tanks and inoculated with a cultured yeast. Fermentation temperature was controlled at 28Â°C. After the grapes had fermented dry, they were pressed and the wine then underwent malo-lactic fermentation. After malo-lactic fermentation was complete, the wine was then matured in new French oak barriques for 12 months.

Steenberg Vineyards

Cape Town

021 713 2211

www.steenbergfarm.com