

## Steenberg Rouge 2002

### SAA 1st Class & Business Class

This easy drinking red wine is medium bodied with 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 | 50% Cabernet Sauvignon, 34% Cabernet Franc, 16% Merlot

**winery :** Steenberg Vineyards

**winemaker :** John Loubser

**wine of origin :** Coastal

**analysis :** alc : 14.12 % vol rs : 2.4 g/l pH : 3.71 ta : 5.6 g/l

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

**pack :** Bottle

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**in the vineyard :** Soil type: Clovelly / Sterkspruit

Trellising: Elongated Perold

Age of vines: 11 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 24-25<sup>Å</sup> Balling in March 2002.

**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 28-30<sup>Å</sup>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 French oak barriques for 12 months. The wine was then blended in proportions of Cabernet Sauvignon (50%) Merlot (16%) Cab Franc (34%).

## Steenberg Vineyards

Cape Town

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