

Steenberg Cabernet Sauvignon/Cabernet Franc/Merlot 2002

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



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° Balling.

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°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 wines then matured in French oak barriques for 12 months. The wine was then blended in proportions of Cabernet Sauvignon (50%), Merlot (16%) and Cabernet Franc (34%).

Steenberg Vineyards

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