

FLEET



STEEBERG SPHYNX CHARDONNAY 2018

VITICULTURAL DETAILS

Harvested: February 2018
Soil type: Chalk and Alluvial
Trellising: VSP
Age of vines: 6-31 years
Pruning: Spur - 2 bud
Yield: 7.6 ton/Ha
Origin: Robertson

TECHNICAL DATA

Alcohol: 12.5%
Residual Sugar: 1.5 g / litre
Total Acid: 4.9 g / litre
pH: 3.41

VINIFICATION

Our Chardonnay grapes are sourced from Robertson. The grapes were softly whole-bunch pressed, left to settle overnight and then racked into stainless steel and barrel for fermentation. Half the grapes were fermented naturally in older, large format French oak barrels while the rest of the juice was inoculated with natural yeast and fermented in new 225l French oak barrels and stainless steel tanks. Barrel fermentation and maturation lasted for a total of four months. Partial malolactic fermentation took place in barrel, but was halted before completion in order to retain freshness. Thereafter, the wine was taken to stainless steel tanks, blended and prepared for bottling in June 2018.

Our 2018 Sphynx Chardonnay shows upfront and intense aromas of ripe yellow apple, fresh citrus, butterscotch and crème brulee on the nose. Subtle vanilla oak spice is carried through from the nose to the palate where it meets flavours of pear and dried apple. It is complemented by a silky, elegant structure and creamy texture, which in turn is tempered by a clean acidity and chalky minerality. The wine is ready to enjoy now, but will reward patience and age gracefully for the next 2- 5 years.



WINEMAKER'S COMMENT

