



STEENBERG STATELY 2018

52% CABERNET SAUVIGNON · 48% SHIRAZ

The colour of our Stately wine is black-red with a lighter, garnet red on the rim. The nose entices with blackcurrant cassis, raspberry and pepper with a violet undertone. The 2018 is a medium bodied wine, showing a silky texture and depth as well as an elegant tannin structure. Jasmine, fynbos, plum and ground spice notes linger on the palate long after the last sip. The Cabernet Sauvignon forms the backbone of this wine with a beautiful tannin structure that will aid with its longevity; whilst the Shiraz brings fleshy fruit, earthiness and spice to the blend. This wine is showing beautifully now, and will reward cellaring for up to 5 years.



Vinification

The Cabernet Sauvignon portion for the Stately is sourced from the Darling Hills and the Shiraz from Constantia. Each variety was fermented separately, on the skins, for 14 days. Pump overs were done twice per day to extract colour and tannin. After fermentation; the Cabernet Sauvignon was racked into small French oak barrels - a combination of 2nd, 3rd and 4th fill, the Shiraz was matured in 500l French oak. Malolactic fermentation took place in barrel and the wine was aged for 15 months after which it was blended and returned to barrel for a further 9 months. A light fining was done before bottling in October 2020.

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| Viticultural Details | Harvested | <i>February / March 2018</i> |
| | Soil type | <i>Koffieklip / Shale</i> |
| | Trellising | <i>Elongated Perold</i> |
| | Age of vines | <i>7-30 years</i> |
| | Pruning | <i>Spur - 2 bud</i> |
| | Yield | <i>7 - 10 ton/ha</i> |
| Technical Data | Origin | <i>Coastal Region</i> |
| | Alcohol | <i>14.48%</i> |
| | Residual sugar | <i>2.4g / litre</i> |
| | Total acid | <i>5.5g / litre</i> |
| | pH | <i>3.60</i> |
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