

FLAGSHIP



STEEBERG CATHARINA 2015

VITICULTURAL DETAILS

Harvest date: February / March 2015
Soil type: Clovelly / Decomposed granite
Trellising: Elongated Perold
Age of vines: 13 – 21 years
Pruning: Spur - 2 bud
Yield: 8.5 Ton/Ha
Rootstock: Richter 110

TECHNICAL DATA

Alcohol: 14.5%
Residual Sugar: 2.3 g / litre
Total Acid: 5.4 g / litre
pH: 3.63

BLEND

Merlot 80%
Syrah 16%
Petit Verdot 4%

VINIFICATION

Catharina is a barrel selection of the best barrels from each vintage deemed good enough to produce our flagship red. Each cultivar is vinified and aged separately in a traditional red wine making style. On average the grapes were harvested at a sugar level of 23-25°B. The juice was fermented on the skins for 15 – 20 days, allowing the temperature in the tank to peak at 30°C. Gentle pump-overs occurred twice per day. After pressing, the wine was transferred to French oak barrels (72% new, 10% second fill, 10% third fill and 8% fourth fill) for malolactic fermentation and maturation of 19 months. The wine underwent a light fining before bottling in October 2016.

The 2015 Catharina showcases an intense ruby red colour in the glass with notes of cedar wood, blackcurrant and smoked meat upon first swirl. Ethereal aromas of bramble, black cherry, black tea, dried violet, fynbos, and star anise come to the forefront. Merlot adds ripe, wild strawberry to the palate while the Syrah provides a subtle spiciness on the back palate and contributes to the savoury, lingering finish. The Petit Verdot adds body and finely structured powdery tannins to the palate. The nervy acidity and minerality keeps the fruit bright and fresh with a cellaring potential of five to ten years.



WINEMAKER'S COMMENT

