



STEENBERG CATHARINA 2016

75% MERLOT · 20% SYRAH · 5% PETIT VERDOT

The 2016 Catharina stands out with its intensity and complexity, evoking the aromas of many of life's pleasures: biltong and cigar, coffee and dark chocolate, fruitcake and Ceylon tea. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with spicy pepper from the Syrah. Herbal notes from the Merlot lend a refreshing finish, while Petit Verdot rounds out the blend, adding structure and depth. Dark fruit and spice, subtle acidity and a strong tannic backbone create the optimal pairing for a traditional beef Wellington. Will bottle age well for 7 to 10 years after bottling.

Vinification

Our flagship red, Catharina is blended from only the best barrels from each vintage. Each cultivator 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 (75% new, 20% second fill and 5% third fill) for malolactic fermentation and maturation of 18 months. The wine underwent a light fining before bottling in October 2017.



Viticultural Details	Harvested	March 2016
	Soil type	Clovelly / Decomposed Granite
	Trellising	Elongated Perold
	Age of vines	13-21 years
	Pruning	Spur - 2 bud
Technical Data	Yield	9 ton/ha
	Rootstock	Richter 110
	Alcohol	14%
	Residual sugar	2.4g / litre
	Total acid	5.5g / litre
	pH	3.57