



STEENBERG MAGNA CARTA 2017


60% SAUVIGNON BLANC · 40% SEMILLON

Our 2017 Magna Carta strongly reflects the Steenberg terroir and the warmer, drier growing season by displaying aromas and concentrated flavours of freshly cut orange, lemon cheesecake, summer melon, persimmon, honey and white stone fruit.

The focus continues onto the palate where one finds an elegantly structured wine showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone.

It is nuanced and ever-evolving in the glass and shows beautifully now, but will gain complexity with cellaring. The 2017 Magna Carta with its freshness and fullness is a veritable food wine and pairs beautifully with crayfish, duck and salmon tartare.





Viticultural Details	Harvested	January / February 2017
	Soil type	Clovelly / Oakleaf / Avalon
	Trellising	Elongated Perold
	Age of vines	11-29 years
	Pruning	Spur - 2 bud
	Yield	12 ton/ha
	Rootstock	Constantia
Technical Data	Alcohol	14.52%
	Residual sugar	3.7g / litre
	Total acid	6.3g / litre
	pH	3.27

Vinification

The two varieties are harvested and vinified separately according to their unique style before blending. The Sauvignon Blanc portion is made from old vines harvested during the early morning at sugar levels of 23°- 24B. Eighteen hour skin contact before pressing extracts mineral and green tones from the Sauvignon Blanc. The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness. The clean juice is fermented in 500L and 600L French oak barrels. The wine was left in barrel for a further 6 weeks with regular batonage – a total of two months in barrel from start of fermentation, through malolactic fermentation, to blending.

After blending, the wine went back into barrel, a combination of 500L and 600L French oak barrels used, 30% new, 30% 2nd fill, 20% 3rd fill, 20% 4th fill. The wine spent a further 7 months, for a total of 9 months, in barrel before fining and bottling at the end of November 2017 and has been maturing in bottle ever since.

