



STEENBERG STATELY 2017

67% CABERNET SAUVIGNON · 33% SHIRAZ


The colour of our Stately wine is black-red with a lighter, garnet red on the rim. The nose entices with sweet cherries, tobacco and vanilla with a floral undertone. The 2017 is a medium bodied wine, showing a silky texture and depth as well as an elegant tannin structure. Floral, plum, strawberry and ground spice notes linger on the palate long after the last sip. This blend 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 three times per day to extract colour and tannin. After fermentation; the wines were racked into small French oak barrels - a combination of 2nd, 3rd and 4th fill. Malolactic fermentation took place in barrel and the wine was aged for 15 months. A light fining was done before bottling in September 2018.

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.

	Viticultural Details	Harvested	February / March 2017
		Soil type	Koffieklip / Shale
		Trellising	Elongated Perold
		Age of vines	7-30 years
		Pruning	Spur - 2 bud
		Yield	7 - 10 ton/ha
		Origin	Coastal Region
	Technical Data	Alcohol	14.34%
		Residual sugar	1.5g / litre
		Total acid	5.3g / litre
		pH	3.61