



STEENBERG SYRAH 2016

Our gracious Steenberg Syrah's full red colour is a sign of the flavours and aromas that await you in the glass. Violet, nutmeg, booysen berry, and cherry sherbet on the nose transform into a medium-bodied, delicate black fruit and spice driven wine with soft, fine tannins, integrated acidity and a silky texture. The ideal partner to fillet au poivre - in fact all red meats grilled over open flames.



Vinification

Our Syrah grapes were picked in 4 batches and fermented separately. They were crushed and de-stemmed before a 5 day cold soak pre-ferment, followed by 15 days fermentation. The wine underwent 2 gentle pump-overs per day. After fermentation, the wine was transferred to barrel for malolactic fermentation. The wine spent a total of 15 months in large (500L) French oak barrels: 13% new oak, 26% 2nd fill 10% 3rd fill and 51% 4th fill. The wine was racked out of barrel and received a light fining before bottling in November 2017.



	Viticultural Details	Cultivar	Syrah (Shiraz)
		Harvested	March 2016
		Soil type	Oakleaf / Clovelly / Avalon
		Trellising	Elongated Perold
		Age of vines	14-20 years
		Pruning	Spur - 2 bud
		Yield	7.8 ton/ha
		Rootstock	101 - 14 MGT; Richter 110
	Technical Data	Alcohol	13.28%
		Residual sugar	1.9g / litre
		Total acid	5.3g / litre
		pH	3.55