FLAGSHIP

STEENBERG
VINEYARDS

STEENBERG CATHARINA 2020

59% MERLOT - 27% CABERNET SAUVIGNON - 14% MALBEC

The 2020 Catharina is bold yet suave, forthright yet subtle, assured and alluring. It displays intense and inviting aromas of blackberry and plum, cassis and lavender blossom, vanilla stick and dark chocolate. Layers of concentrated red and black fruit (raspberry, blackcurrant and black cherry) show on both the nose and the palate, accented with a full, supple texture from the Cabernet Sauvignon component. Light herbal notes from the Merlot lend a refreshing finish, while the Malbec rounds out the blend, adding structure and depth. Dark fruit and spice, lifting acidity and an encompassing tannic finish create the optimal pairing for most red meat (particularly a garlic and rosemary stuffed roast lamb shoulder) or rich saucy dishes. Will bottle age well for 7 to 10 years after bottling.

VINIFICATION

Our flagship red wine, Steenberg Catharina, is blended from only the best barrels from each vintage. All blend components (59% Merlot, 27% Cabernet Sauvignon, 14% Malbec) received the same vinification prior to blending. On average the grapes were harvested at a sugar level of 25°B. First crushed de-stemmed, 15% juice drawn off, fermented on skins for 2 weeks with the temperature maxed at 28 degrees and gentle pump-overs occurred twice per day. The wines then underwent malolactic conversion in tank after which they were racked to barrels for 24 months. 60% 1st fill, 26% 2nd fill and 14% 3rd/4th fill 225l French oak barrels. After this maturation period the wines were racked out of barrel, blended, given a light fining and filtration and bottled in August 2022.

VITICULTURAL DETAILS	*Harvested*	*Feb/March 2020*
	Soil type	*Clovelly / Decomposed granite*
	Trellising	*Elongated Perold*
	Age of vines	*7-20 years*
	Pruning	*Spur - 2 bud*
	Yield	*10 ton/ha*
	Rootstock	*Richter 110*
TECHNICAL DATA	*Alcohol*	*15.16%*
	Residual sugar	*2.9g / litre*
	Total acid	*5.6g / litre*
	pH	*3.63*