



STEENBERG
VINEYARDS

STEENBERG 1682 PINOT NOIR CAP CLASSIQUE NV

Our pale pink 1682 Pinot Noir Cap Classique is fresh with fruity aromas of raspberry jelly, wild strawberry sorbet, red apple skin and toasted brioche.

The wine has a very fine mousse that lifts the raspberry-like aromas and is balanced well with a creamy texture and bright acidity with a lingering dry finish. Enjoy in its youth or cellar for 3 to 5 years to promote a more savoury flavour development.



VINIFICATION

The Brut 1682 Pinot Noir Cap Classique is made in the traditional French method and is designated Cap Classique. The grapes were hand-picked at low sugar levels of 18,5 - 19°B and whole-bunch pressed. The extracted juice is low in phenols, high in natural acidity and has a delicate pink color and fine strawberry flavour. The juice ferments with a strong yeast strain to form the base wine. Once the base wine is stabilised, it is fermented a second time in the bottle under crown cap. This second fermentation creates the bubbles or mousse. Post fermentation, the wine was aged on its yeast lees for a minimum of 15 months.



VITICULTURAL DETAILS

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| <i>Cultivar</i> | <i>Pinot Noir</i> |
| <i>Soil type</i> | <i>Clovelly</i> |
| <i>Trellising</i> | <i>5 wire Perold</i> |
| <i>Age of vines</i> | <i>6-27 years</i> |
| <i>Pruning</i> | <i>Spur - 2 bud</i> |
| <i>Yield</i> | <i>6.0 ton/ha</i> |
| <i>Rootstock</i> | <i>Richter 99</i> |
| <i>Origin</i> | <i>Western Cape, (Darling and Robertson)</i> |

TECHNICAL DATA

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| <i>Alcohol</i> | <i>12.0%</i> |
| <i>Residual sugar</i> | <i>7.7g / litre</i> |
| <i>Total acid</i> | <i>6.0g / litre</i> |
| <i>pH</i> | <i>3.14</i> |

