



**STEENBERG**  
VINEYARDS

## STEENBERG CHARDONNAY 2022


Our 2022 Chardonnay shows upfront and intense aromas of raw honey, fresh Golden Delicious apple, butterscotch and shortbread on the nose. Subtle vanilla oak spice is carried through from the nose to the palate where it meets flavours of persimmon and cinnamon stick. It is complemented by a bright, clean structure and long finish, which in turn is tempered by a lifting acidity and chalky minerality. The wine is ready to enjoy now but will reward patience and age gracefully for the next 2- 5 years.



### VINIFICATION

Our Chardonnay grapes are sourced from Robertson. The grapes were softly whole-bunch pressed for optimum fruit extraction. Barrel maturation lasted for a total of seven months in half new 225l French oak barrels with the balance in older, large format French oak barrels. Thereafter, the wine was taken to stainless steel tanks, blended, and prepared for bottling in November 2022.



	<b>VITICULTURAL DETAILS</b>	<i>Harvested</i>	<i>March 2022</i>
		<i>Soil type</i>	<i>Chalk / Alluvial</i>
		<i>Trellising</i>	<i>VSP</i>
		<i>Age of vines</i>	<i>6-31 years</i>
		<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>8 ton/ha</i>	
	<i>Origin</i>	<i>Robertson</i>	
	<b>TECHNICAL DATA</b>	<i>Alcohol</i>	<i>13.88%</i>
		<i>Residual sugar</i>	<i>2.8g / litre</i>
		<i>Total acid</i>	<i>5.9g / litre</i>
		<i>pH</i>	<i>3-25</i>