

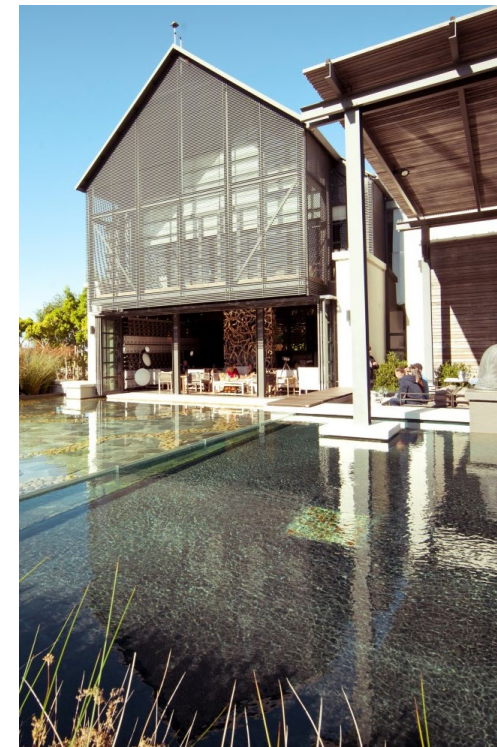


STEENBERG  
VINEYARDS

## STEENBERG LADY R CAP CLASSIQUE 2018

70% Pinot Noir - 30% Chardonnay

Our 2018 Lady R has a pale copper hue. Aromatically, this wine shows hints of lemon rind marmalade, quince jam, melba toast, roasted almond, raspberry coulis and dried herbs. The creaminess on the palate is complemented by the subtle and refreshing acidity of the wine. There's a salinity that carries through on the palate alongside a restrained apple and stone fruit spice. Lady R's effervescence shows finesse with elegantly fine bubbles that contribute to the overall texture of the wine. It is seriously structured and shows elegance and beautiful ageing ability.



<b>VITICULTURAL DETAILS</b>	<i>Cultivar</i>	<i>Pinot Noir/Chardonnay</i>
	<i>Harvested</i>	<i>January 2018</i>
	<i>Soil type</i>	<i>Decomposed granite</i>
	<i>Trellising</i>	<i>4 wire Perold</i>
	<i>Age of vines</i>	<i>19-25 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>6 - 9 ton/ha</i>
	<i>Rootstock</i>	<i>Richter 99</i>
	<i>Origin</i>	<i>Western Cape</i>
	<i>Production</i>	<i>500 x 6 cases</i>

<b>TECHNICAL DATA</b>	<i>Alcohol</i>	<i>12%</i>
	<i>Residual sugar</i>	<i>4.4g / litre</i>
	<i>Total acid</i>	<i>6.2g / litre</i>
	<i>pH</i>	<i>3.3</i>

### VINIFICATION

Our 2018 Cuvée, Steenberg Lady R, is made in the traditional French method of secondary fermentation in the bottle and is designated a Cap Classique. The grapes were hand-picked at low sugar levels of 18.5 - 19°B and whole-bunch pressed to extract the juice as gently as possible.

The juice of both the Pinot Noir and the Chardonnay components were low in phenols and high in natural acidity. The juice fermented with a strong yeast strain to form the base wine of the Cap Classique. The Pinot Noir base wine has a delicate light pink colour with a fine strawberry flavour and makes up 70% of the blend. The remaining 30% is made up of barrel-fermented Chardonnay – fermentation took place in old 600L French oak barrels.

Once the base wine is stabilised, it is fermented a second time in the bottle with a crown cap. This second fermentation creates the bubbles (or mousse). Post fermentation, the 2018 Lady R spent 52 months on the yeast lees before disgorgement in December 2022.