



**STEENBERG**  
VINEYARDS

## STEENBERG MAGNA CARTA 2021

70% SAUVIGNON BLANC - 30% SEMILLON

Our 2021 Magna Carta strongly reflects the Steenberg terroir and the cooler, slower growing 2021 season by displaying aromas and concentrated flavours of elderflower, jasmine blossom and star-anise on the nose. The focus continues onto the palate where one finds an elegantly structured wine, showing ground spice and fruit richness tempered by a zesty acidity that forms the wine's backbone. The Semillon component delivers a mouthfeel and weight in harmony with the lifting freshness provided by the Sauvignon-Blanc. It is sophisticated and ever-evolving in the glass, showing beautifully now, but will gain complexity with cellaring. Pairs beautifully with crayfish, duck, scallops, mussel soup and salmon tartare.



<b>VITICULTURAL DETAILS</b>	<i>Harvested</i>	<i>February / March 2021</i>
	<i>Soil type</i>	<i>Clovelly   Oakleaf   Avalon</i>
	<i>Trellising</i>	<i>Elongated Perold</i>
	<i>Age of vines</i>	<i>6-17 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>10 ton/ha</i>
	<i>Rootstock</i>	<i>Constantia</i>
<b>TECHNICAL DATA</b>	<i>Alcohol</i>	<i>14.38%</i>
	<i>Residual sugar</i>	<i>2.0g / litre</i>
	<i>Total acid</i>	<i>6.8g / litre</i>
	<i>pH</i>	<i>3.28</i>

### VINIFICATION

The two varieties are harvested and vinified separately according to their unique style before blending. The Sauvignon Blanc portion is harvested from older vines during the early morning at sugar levels of 23°- 24B. Eighteen hour skin contact before draining helps extract a more complete flavour profile from the Sauvignon Blanc. The Semillon grapes are left to hang on the vine as long as possible to achieve full ripeness before picking. The clean juice is fermented in 500L and 600L French oak barrels. The wine was left in barrel for a further 6 weeks before blending.

After blending, the wine is housed into a combination of 500L and 600L French oak barrels of various ages. After a total of 8 months the wine received a light fining and filtration and was bottled at the end of January 2022. It has been maturing in bottle ever since.

