



STEENBERG
VINEYARDS

STEENBERG RUBY ROSÉ 2023

This bright, almost purple-pink dry rosé delivers subtle fragrances of raspberry, pink candy-floss, Turkish delight, dragon fruit and subtle spiciness on the nose.

The wine shows off a fresh palate with notes of fruit medley, prunes and stone fruit. This wine is clean and bright yet shows great depth and lingers considerably on the palate.

The perfect drink for all happy occasions.



VITICULTURAL DETAILS

<i>Cultivar</i>	<i>Syrah (Shiraz)</i>
<i>Harvested</i>	<i>February 2023</i>
<i>Soil type</i>	<i>Oakleaf Clovelly Avalon</i>
<i>Trellising</i>	<i>Elongated Perold</i>
<i>Age of vines</i>	<i>15 - 21 years</i>
<i>Pruning</i>	<i>Spur 2 - bud</i>
<i>Yield</i>	<i>8 ton/ha</i>
<i>Rootstock</i>	<i>101 - 14 MGT; Richter 110</i>

TECHNICAL DATA

<i>Alcohol</i>	<i>13.62%</i>
<i>Residual sugar</i>	<i>1.7g / litre</i>
<i>Total acid</i>	<i>6.0g / litre</i>
<i>pH</i>	<i>3.44</i>

VINIFICATION

Our Steenberg Ruby Rosé is made from Syrah. The Syrah grapes hail from multiple blocks from our farm in Constantia. The grapes were hand-picked at an average of 22 degrees balling in the early morning in mid-February. They were whole-bunch pressed with a cap-classique pressing cycle to extract a pale and delicate juice.

The Syrah juices were fermented separately. Fermentation took place in stainless steel tanks to retain freshness and protect the primary characteristics of the varietal. The juices were inoculated with neutral yeast strains and underwent a cool fermentation (13-15°C) for about 21 days.

After blending, the wine underwent a light fining and filtration and was bottled in early-May 2023.

