



STEENBERG FIVE LIVES 2022

73% MERLOT - 16% CABERNET SAUVIGNON - 11% MALBEC

Steenberg Five Lives expresses an intense dark red hue with a lighter, garnet red on the rim. The nose displays prominently with blackcurrant cassis and notes of fennel, prune and cinnamon. It is a medium to full-bodied wine, showing a silky texture and depth, as well as an elegant tannin structure. Flavours of smooth blackberry jam lead into star anise and ground spice. The mid palate has a juicy cherry compote fruit profile with the acidity tempering aslight richness. Merlot forms the backbone of this wine with clean, bright fruit which add subtle freshness.

The Cabernet Sauvignon brings a formal, earnest profile to the blend and the Malbec rounds it all off with fruit weight. This wine is showing beautifully now and will reward cellaring for up to 5 years.



VITICULTURAL DETAILS	<i>Harvested</i>	<i>February / March 2020</i>
	<i>Soil type</i>	<i>Decomposed granite / Klapmuts</i>
	<i>Trellising</i>	<i>Elongated Perold</i>
	<i>Age of vines</i>	<i>5 – 15 years</i>
	<i>Pruning</i>	<i>Spur - 2 bud</i>
	<i>Yield</i>	<i>7 – 9 ton/ha</i>
	<i>Origin</i>	<i>Coastal Region</i>

TECHNICAL DATA	<i>Alcohol</i>	<i>14.05%</i>
	<i>Residual sugar</i>	<i>1.3g / litre</i>
	<i>Total acid</i>	<i>6.0g / litre</i>
	<i>pH</i>	<i>3.60</i>

VINIFICATION

The three varietal portions for Steenberg Five Lives were vinified in stainless steel tanks. Prior to fermentation, 10-15% of the juice was drawn off the skins to aid body and fullness. The varietals were fermented separately, on the skins, for 14 days. Pump overs were done twice per day to extract colour and tannin. After fermentation and malolactic conversion they were separately racked into 4th fill and older small French oak barrels. The wine was aged for 22 months after which it was blended and a light fining was done before bottling in August 2023.

