



STEENBERG

LADY R CAP CLASSIQUE 2020

Our 2020 Lady R has a pale copper hue. Aromatically, this wine shows hints of lemon rind marmalade, roasted almonds, marzipan, brioche, 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 restrained apple and stone fruit spiciness. 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

VINIFICATION

Our 2020 Cuvée, Steenberg Lady R, is made in the traditional French method of second 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 Chardonnay and Pinot Noir components were fermented separately; they were both 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 Chardonnay base wine brought a delicate granny smith apple notes, with hint of citrus and green pineapple which made 63% of the blend. The Pinot noir, which accounted for 37%, brought a delicate light pink colour with a fine strawberry flavour.

Once the base wine was stabilized and bottled, a second fermentation took place in the bottle under crown cap, creating the wine's bubbles, or mousse. After fermentation, the 2020 Lady R spent 60 months on the lees before disgorgement in December 2025.

Vintage	January 2019
Soil type	Decomposed Granite
Trellising	4 wire Perold
Age of vines	19 - 25 years
Pruning	Spur - 2 bud
Yield	6 - 9 ton/ha
Rootstock	Richter 99
Area of origin	Western Cape
Production	500 x 6 cases



Alcohol: 11.5% | Residual Sugar: 3.4 g / litre | Total Acid: 6.7 g / litre | pH: 2.99



@steenbergfarm www.steenbergfarm.com