



LADY R, CAP CLASSIQUE, STEENBERG

Vintage

2019



Steenberg Lady R, is made in the traditional French method of second fermentation in the bottle and is designated a Cap Classique

TASTING NOTE

63% Pinot Noir, 37% Chardonnay. The 2019 Lady R has a pale copper hue. Aromatically, this wine shows hints of lemon rind marmalade, quince jam, melba toast, roasted almonds, 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.

VINIFICATION DETAILS

The 2019 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 handpicked 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 63% of the blend. The remaining 37% 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 2019 Lady R spent 50 months on the yeast lees before disgorgement in December 2023.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
11.7	5.6
pH	Acidity
3.26	6.1

ATTRIBUTES



Origin

South Africa



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Catherine Marshall



Fining Agent

None



Closure

Cork



Region

Western Cape



Vegan

Yes